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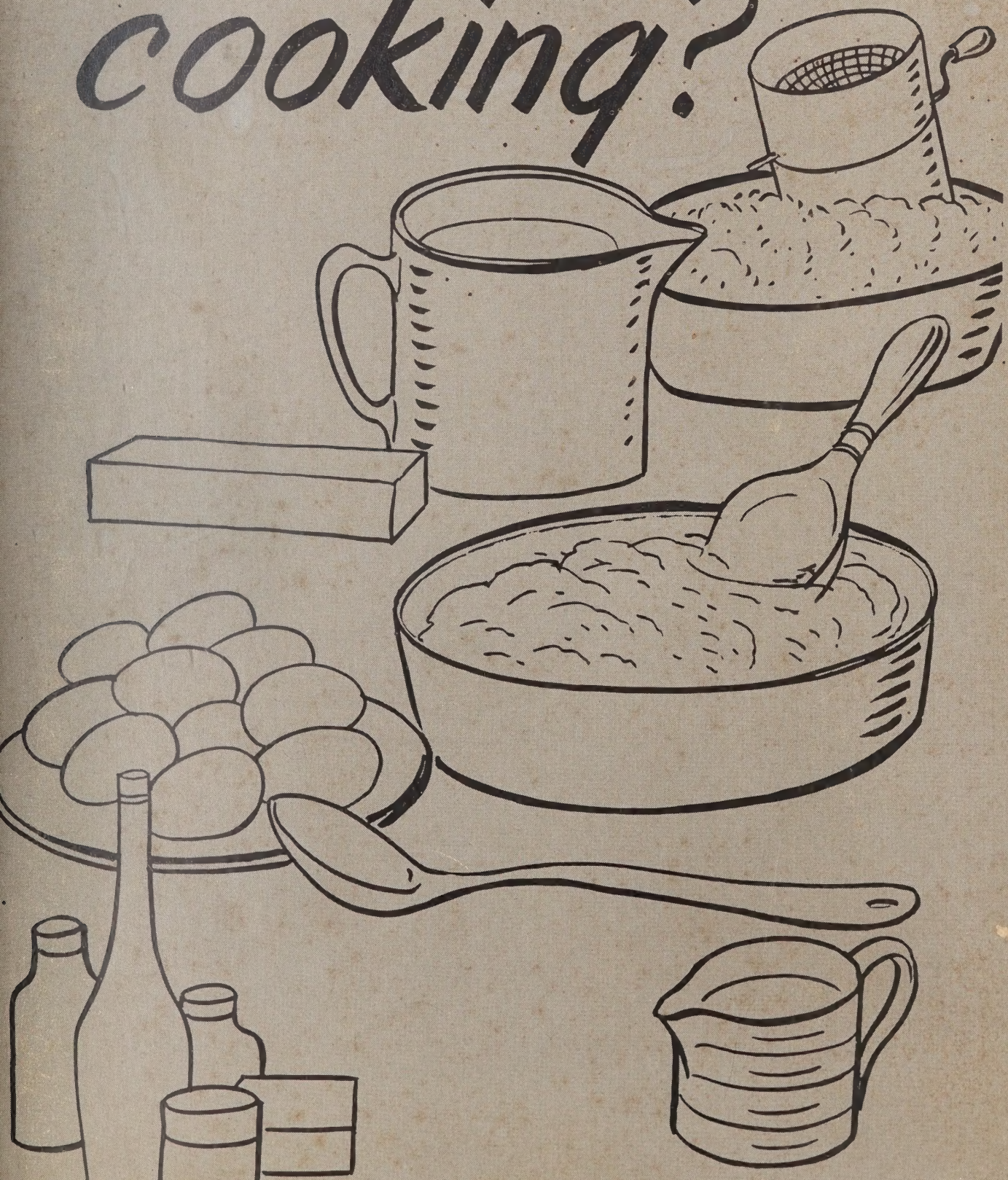

Favorite Lincoln County Recipes

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FOREWORD

It is an undeniable fact that people in Lincoln County like to cook, and the best cooks in the state live here. They also like to eat as evidenced by their avid collecting of good recipes. Due to the many requests we have had since compiling "Lincoln County Likes To Cook" and since we no longer have copies available, we have compiled this book of recipes from our files that appeared in the Times-News during the past two years. We hope you'll try each recipe and enjoy them as much as we have.

* * * *

Our grateful thanks go to the management of The Times-News, Bob Lancaster and Elliott Lynch for their help and encouragement in this venture.

Marge Hoffman

Carolyn Stroup

WILSON
N U

BREAD

GRANDMA MAMIE BREAD

1 package of yeast dissolved in 2/3 cup of warm water.
7 cups flour
2 tablespoons sugar
2 teaspoons salt
A hand full of Crisco
Enough warm water to make stiff dough

Work dough until it is elastic. Let it rise double in bulk. Then make it out in loaves or for rolls, and let it rise again until pan is filled. Pre-hat oven to 325 degrees and turn heat up first 20 minutes to 350 degrees, then reduce heat for remaining time. Bake approximately 45 minutes. This recipe will make three loaves or two loaves and a pan of rolls.

MRS. JAMES WARREN

MEXICAN CORN BREAD

3 cups meal
1 cup flour
3 tablespoons sugar
1 tablespoon salt
3 eggs
4 tablespoons baking powder
1½ cups milk
½ cup cooking oil
1½ cup grated cheese
1 can cream corn
1 large grated onion

Mix all ingredients and cook at 350° for 1 hour.

MRS. ANNIE KING BROWN

ROLLS FOR 300

48 cups plain flour
8 packages or 8 tablespoons yeast
1 quart luke warm water
2 cups powdered milk
2 cups sugar
¾ cup salt
2 cups shortening
Enough warm water to make a soft dough

Dissolve yeast in luke warm water. Sift together flour, milk, sugar and salt. Add shortening and mix. Add yeast and enough more warm water to make soft dough. Mix by hand or mixer with dough hook until dough looses its stickiness. Add a sprinkle of flour if needed. Let rise until double in bulk, about two hours. Work down and make into rolls—either roll and cut with biscuit cutter or pinch off and make in any shape in buttered pan. Let rise about one hour and bake in 350-375 degree oven till done.

MRS. MACK LITTLE

COUNTRY CHICKEN DRESSING

Bake cake of cornbread in 9 inch iron frying pan. Crumble into large mixing bowl. Add 3 chopped hard boiled eggs, 1 cup chopped celery, ½ cup minced onion, 1 tablespoon sage, salt and pepper to taste. Pour about 2 cups of warm rich chicken broth. Mix well. Bake is desired, however this does not have to be baked.

MRS. BILL HINES

BLUEBERRY MUFFINS

1¾ cups plain flour
2 tablespoons sugar
2½ teaspoons baking powder
¾ teaspoon salt
1 well-beaten egg
½ cup milk
⅓ cup salad oil or shortening
1 cup well-drained blueberries, fresh or frozen

Mix flour, sugar, baking powder and salt in bowl and then make a well in center. Mix egg, milk and oil or shortening together and pour in well of flour mixture. Blend only until flour is mixed and DO NOT beat batter. Stir blueberries gently into batter. Fill muffin tins ¾ full and bake at 350 degrees about 15 minutes.

MRS. S. B. HAGER

BANANA MUFFINS

2 eggs
1 cup sugar
2 tablespoons shortening
1 teaspoon soda
2 cups flour
3 bananas

Beat the eggs slightly, and add the sugar and shortening. Mix the soda with the flour, and add to the egg mixture.

Mash bananas and fold into the batter. Pour the batter into muffin tins ("The small ones are best," says Mrs. Dellinger.) and bake at 400 degrees about 10 minutes, or until brown.

MRS. ALMA DELLINGER

MRS. JOHN ANDERSON

ONION BREAD

1 cup milk
¼ cup sugar
2 tsp. salt
¼ cup butter
1 egg
½ cup warm water
2 pkg. yeast
4½ cups flour
1 can French Fried Onions

Heat milk (until butter melts). Do not boil. Remove from heat and add sugar, and salt. Cool. Dissolve yeast in warm (cool) water. Stir in luke warm milk mixture. Stir in egg, 3 cups flour. Beat until smooth. Stir in remaining flour. Cover and let rise until double in bulk. Crumble up onions and add to mixture. Turn into two greased and floured loaf pans and bake 350 degrees from 40 to 50 minutes. Remove from pans immediately and cool.

MRS. JOHN ANDERSON

ANGLE BISCUITS

1 pkg. yeast
2-3 T. warm water
5 cups plain flour
3-5 T. sugar
1 T. baking powder
1 t. salt
1 t. soda
1 cup shortening
2 cups buttermilk

Dissolve yeast in water. Sift flour, sugar, baking powder, salt and soda together; cut in shortening. Stir in yeast mixture and buttermilk. Roll out on floured board; cut into biscuits. Brush with melted butter if desired. Bake at 400 degrees for 10-20 minutes or until golden brown. Note: Dough will keep in refrigerator for several days, but allow biscuits to rise before baking. Yield: 4 dozen biscuits.

MRS. GEORGE ROBINSON

MRS. CALVIN HARKEY

CAROLINA FURNITURE MART
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Lincolnton Phone 735-2541

MRS. JAMES CRISSON

CAKES

INDIVIDUAL BAKED ALASKAS

Use individual shortcake rounds placing about a teaspoon of preserves in the bottom. Cover with ice cream, and frost the entire cake with meringue. Place on brown paper in a large pan and bake in the oven for about three minutes at 475 degrees. Serve at once. These cakes can be made ahead of time and refrigerated until time to run them in the oven.

MRS. HARVEY JONAS

BUTTERMILK POUND CAKE

3 c. cake flour
2½ c. sugar
¼ tsp. soda
¼ tsp. salt
1 c. shortening
1 c. buttermilk
1 tsp. vanilla or lemon

3 eggs—mix all ingredients except eggs. Beat well. Beat eggs until creamy and mix with batter.

Bake 1 hour at 350°

MRS. CALVIN HARKEY

EASY CHOCOLATE CAKE

1 cup water
1½ ounces chocolate
½ cup Crisco
1 stick margarine

Boil these ingredients one minute and pour over the following:

2 cups flour
1⅓ cup sugar
2 eggs
½ cup buttermilk
1 teaspoon soda
1 teaspoon vanilla

Bake in ungreased 9x13 pan 30 minutes at 350 degrees. Prepare icing five minutes before cake is done and ice immediately.

ICING

6 tablespoons milk
1½ ounces chocolate
1 stick margarine
1 box confectioners sugar
1 cup nuts

MRS. HARRY DAVIS

COLD OVEN POUND CAKE

1 stick margarine
1 cup butter or Crisco (both room temperature
3 cups sugar
5 eggs
1 cup milk
3 cups flour
1 tsp. vanilla
1 tsp. lemon juice or flavoring

Combine margarine, butter and sugar, and beat until creamy and fluffy. Add eggs one at a time. Then add milk and flour alternately beating thoroughly. Add 1 teaspoon each of vanilla and lemon flavoring. Put in cold oven then turn oven to 325 degrees for 1½ hours.

COCONUT POUND CAKE

Cream together 3 sticks margarine and 3 cups sugar. Add one at a time 6 eggs. Alternate adding 1 cup evaporated milk and 3 cups flour, 1 teaspoon baking powder and ¼ teaspoon salt. Add 1 tablespoon lemon extract and 8 ounces fresh or frozen coconut. Bake in a large tube pan which has been greased and floured at 350 degrees for one hour and 15 minutes.

FROSTING

Blend with an electric mixer ½ stick margarine, 2 cups confectioners sugar and 4 ounces frozen or fresh coconut. Add heated cream or evaporated milk if frosting is too thick to spread, or add more confectioners sugar if frosting is too thin.

MRS. DAVE ABERNETHY

LEMON ICING

1 stick margarine, room temperature
1 box powdered sugar
¼ cup lemon juice (fresh)

Beat together with mixer stays soft.

MRS. BOB HUITT

FRESH APPLE CAKE

3 cups apples (sliced)
3 cups flour
3 eggs
2 cups sugar
1¼ cup Wesson Oil
1 tsp. vanilla
1 tsp soda
½ tsp. salt
1 cup nuts
1 tsp. cinnamon
1 tsp. pumpkin spice

Mix dry ingredients, add nuts, add eggs slightly beaten, also Wesson Oil.

Mix well; bake in sheet pan for 1 hour at 350°.

TOPPING

¼ c. margarine
1 c. Brown sugar
½ c. buttermilk
½ tsp. soda
½ tsp. vanilla
1 T. white syrup

Mix all ingredients, boil for few minutes, pour over cake while hot. Serve as is or cut in squares, and top with whipped cream.

MRS. P. A. HERMAN

QUICK PRUNE CAKE

1 cup salad oil
2 cups sugar
3 eggs
2 cups self-rising flour
1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon vanilla
1 Junior size jar prunes
1 cup chopped black walnuts

Combine all ingredients as in order above. Mix well and bake 350 degrees.

MRS. STEVE HOYLE

LUSCIOUS CHEESE CAKE

1¼ cups Graham cracker crumbs
⅓ cup melted margarine
1 tablespoon sugar
1 pound cottage cheese
1 pound cream cheese
1½ cups sugar
4 eggs, well beaten
Juice of ½ lemon
1 teaspoon vanilla
3 tablespoons cornstarch
3 tablespoons flour
½ pound butter, melted and cooled
1 pint dairy sour cream

Combine crumbs, butter and and sugar. Press mixture firmly into bottom of deep 9-or-10-inch spring form pan.

Beat cottage cheese in electric mixer until smooth and creamy. Add cream cheese and continue beating until quite smooth. Add remaining ingredients and beat until light and fluffy.

Turn into pan. Bake in a 325-degree oven for 1 hour and 20 or 25 minutes. Turn off heat and let cake stand in oven for 2 hours. Remove and chill.

Fran says this freezes quite well. She also likes to use a topping of cherry pie filling to make this delicious dessert even more elegant.

MRS. TED BARNETT

MARY'S POUND CAKE

2 cups sugar
½ pound butter
5 eggs
3 cups flour
1 cup sweet milk
1 teaspoon baking powder
1 teaspoon flavoring

Mix soft butter and sugar until creamy. Use half of milk, half of flour. Now break one egg into batter, a handful of flour and stir constantly until smooth. Then repeat until all eggs and flour have been used. Beat the baking powder in the remaining milk and add flavoring and add to batter.

Bake in greased stem pan for about 45 minutes in a moderate oven.

MRS. P. A. HERMAN

BROWNSTONE FRONT CHOCOLATE CAKE

2 cups sugar
½ lb. butter or margarine
3 eggs
1 sq. choc. melted
1 cup buttermilk
1 tsp. soda
3 cups flour
¼ tsp. salt
1 tsp. vanilla

Cream sugar and butter, add eggs one at a time, add choc. —mix buttermilk and soda—mix flour, salt—add alternately with buttermilk—add vanilla, pour into greased and floured tube pan—bake at 325° 1 hour.

ICING FOR ABOVE

½ pound butter
2 cups sugar
1 cup evaporated milk
1 tsp. vanilla,—cook 45 min. on low heat, let cool, beat until thick enough to spread.

BOB BUFF

CHOCOLATE POUND CAKE

Cream:
2 sticks margarine
½ cup shortening
3 cups sugar

Add:

5 eggs, one at a time
Sift together three times:
3 cups all purpose flour
½ teaspoon baking powder
½ teaspoon salt
½ cup cocoa

Add to cream mixture alternately with:
1 cup milk
2 teaspoons vanilla

Beat well. Bake two hours at 350 degrees.

GLAZE

2 tablespoons cocoa
1 tablespoon plus 2 teaspoons water
1 tablespoon vegetable oil
1 tablespoon corn syrup

Stir over low heat until smooth. Remove from heat, beat in 1 cup confectioners sugar. Drizzle over cake.

MRS. HUBERT HEDSPETH

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CHOCOLATE POUND CAKE

½ lb. butter
½ cup Crisco
3 cups sugar
5 eggs
½ cup Cocoa
1 cup milk
½ teaspoon baking powder
3 cups flour
½ teaspoon salt
1 tablespoon vanilla

Cream butter, sugar, and cocoa. Add eggs one at a time. Add dry ingredients, alternating with milk and vanilla. Bake 350 degrees 1 hour and 20 minutes.

MRS. CARROLL HEAVNER

POWERED SUGAR POUND CAKE

1 box powdered sugar
6 eggs
3 sticks margarine
Powdered sugar box of cake flour
1 teaspoon baking powder
1 teaspoon flavoring

Cream sugar and margarine. Add eggs and flour alternately. Start in 350° oven for 15 minutes, then reduce heat to 300° and cook for 1 hour.

MRS. ANNIE KING BROWN

MRS. JIM RAMSEUR

ORANGE SLICE CAKE

1 cup margarine
2 cups sugar
4 eggs
½ cup buttermilk with 1 teaspoon soda in milk
3½ cups plain flour
½ lb. dates
1 lb. orange candy slices
1 cup nuts
1 can Angel Flake Coconut (optional)

Cut dates, candy and nuts into small pieces. Cream margarine and sugar. Add eggs one at a time. Add flour and milk. Roll dates and candy in flour, add coconut and nuts then add to butter mixture. Bake in 250 degree oven for 2½ hours in tube or long pan.

TOPPING

1 cup orange juice
2 cups powdered sugar

Mix well and pour over cake as soon as it is out of the oven. Cover with foil and let stand overnight in pan.

MRS. C. A. WELLER

BLACKBERRY CAKE

5 eggs—3 whites
2 cups sugar
3 cups of flour
1 cup butter
6 tablespoons sour cream or butter milk
1½ cups blackberry jam
1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon

Bake in 325 degree oven 30-35 minutes.

MRS. FRED B. KISER

DOT'S FRUIT CAKE

3 lbs. pecans (in shell)
1 lb. English walnuts (in shell)
1 lb. Brazil nuts (in shell)
1¼ lb. candied cherries
1¼ candied pineapple
½ lb. butter
1½ cups sugar (cream butter and sugar together)
7 eggs, one at a timie
2½ cups of flour
Save ½ cup of flour to flour nuts and fruits with
½ cup orange juice
1 teaspoon of vanilla
1 teaspoon lemon flavoring

Line bottom and sides of pan with brown paper. Put a pan of water in oven to keep moisture. Bake 4-4½ hours at 250 degrees.
and pecans to decorate the top of the cake. This recipe makes approximately a nine pound cake.

MRS. LEONARD BYRD

OLD TIMEY RAISIN SPICE CAKE

2 cups brown sugar
½ lb. raisins
½ cup butter
2 tsp. soda
2 cups buttermilk
2 tsp. cinnamon
3 cups flour (plain)
1 tsp. (each) cloves; all spice

Cream sugar, butter. Dissolve soda in milk, add to sugar mixture. Add dry ingredients and raisins and mix well. Bake in layers 25 minutes at 350 degrees.

MRS. F. W. CASH

FRESH COCONUT LEMON CAKE

1½ cups sugar
½ cup shortening, room temperature
2 eggs unbeaten
Mix together
1 cup sweet milk
1 teaspoon lemon flavoring
Sift together
2½ cups plain flour
3 teaspoon baking powder
1 teaspoon salt

Cream shortening, add sugar, cream well, add unbeaten eggs one at a time and beat well. Add milk alternately with flour mixture. Makes 2 nice layers. Bake 375 degrees around 20 min. or until cake springs back when touched with finger.

Cool layers, spoon fresh coconut milk over layers and let stand over night.

Ice next day with coconut icing.

ICING

2 cups sugar
½ cup water
½ teaspoon salt
½ teaspoon cream tartar
2 egg whites
2 teaspoon lemon flavoring
1 fresh coconut grated

Cook together first 4 ingredients till mixture spends a thread when dropped from spoon.

Pour mixture slowly into well beaten egg whites. Beat till mixture is spreading consistency, add flavoring — spread on cake layer sprinkle with coconut; stack second layer and repeat top and sides.

MRS. CARL SIGMON

MRS. STEVE HOYLE

POOR MAN'S CAKE

1 cup sugar
1 egg
2 level tablespoons butter
2/3 cup milk
2 scant cups flour
3 level teaspoons baking powder
1 teaspoon vanilla or other extract
⅓ level teaspoon salt

Beat the egg and sugar together until light. Add milk, melted butter and extract. Sift the flour, salt and baking powder twice. Add the liquid mixture to this and beat well. Bake about 45 minutes in a moderate oven.

MRS. PAUL RUTLEDGE

TIPSY CAKE

2 eggs
½ cup sugar
1 pint milk
1½ pints whipping cream
½ cup apple brandy
½ cup good wine (homemade grape wine is especially good)
1 package almonds
1 tablespoon vanilla
2 layers of sponge or 1-2-3-4-cake

Make a boiled custard by creaming the butter, sugar and eggs. Add to the milk which has been warmed, and cook until it is slightly thickened. Add the vanilla and let cool.

Whip cream and sweeten to taste. Add the apple brandy.

Place one layer of the cake in the bottom of a pan or bowl a little larger than the cake. Spoon half the wine over the cake. Add half the boiled custard, cover with half the whipped cream and half the almonds, chopped or slivered.

Next place the second layer of the cake on top and repeat the layers of wine, custard, cream and almonds.

Cover with aluminum foil and refrigerate.

Serve in a compote with additional whipped cream and cherries for color.

MRS. A. J. SMITH

BROWN SUGAR POUND CAKE

2 sticks butter
½ cup shortening
1 box and 1 cup brown sugar
5 eggs
3½ cups flour
1 tsp. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla

Beat butter, shortening, and brown sugar together. Add eggs. Sift flour, baking powder and salt together and add alternately with milk. Blend well. Add vanilla. Blend again. Bake in tube pan at 300° for 1¾ to 2 hours.

ICING

1½ stick margarine
2 cups chopped pecans
1 box powdered sugar
½ cup milk

Melt margarine, brown the pecans in the melted margarine. Add powdered sugar and milk. Cook until blended. Pour, or spoon, onto cake slowly.

MRS. BILL HINES

FRESH COCONUT CAKE

Make a three layer cake or use angel food cake cut into three layers. Make the usual seven minute frosting and when frosting is cool, fold in one cup of whipped cream. Sprinkle coconut milk and coconut on each layer before putting the cake together. Frost cake with frosting and whipped cream mixture and refrigerate.

MRS. HARVEY JONAS

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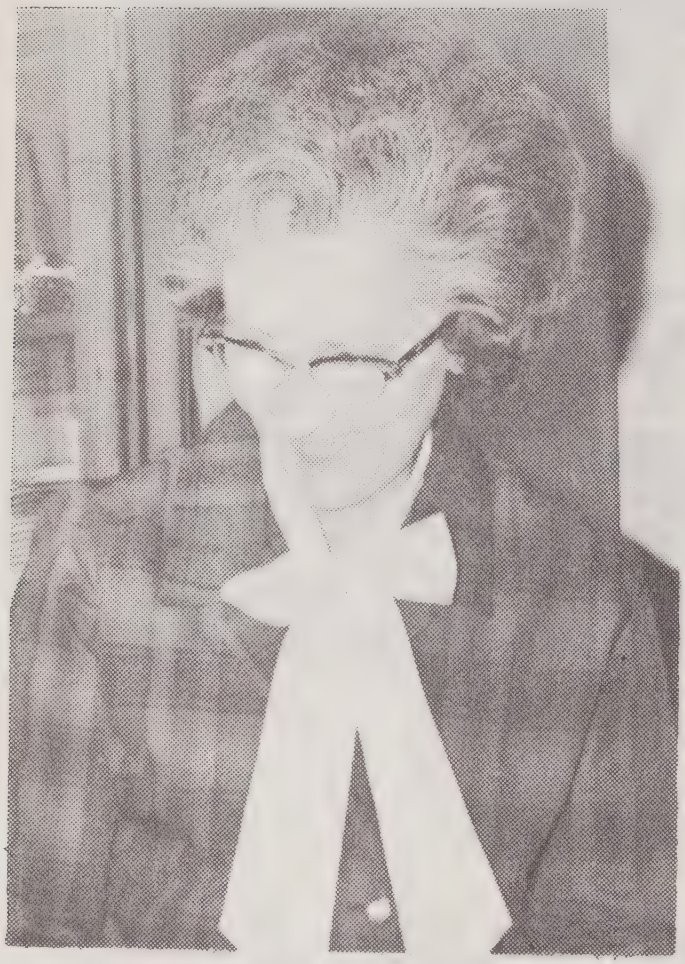


MRS. HOWARD H. ROBINSON

STIRRED IN CHOCOLATE CAKE

1/2 cup shortening
1 1/4 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs
1 3/4 cups flour
1 teaspoon soda
1/3 cup cocoa
1 cup buttermilk

Cream shortening and sugar. Add eggs. Sift flour with soda, salt and cocoa, add alternately with milk. Add vanilla. This will make a two layer cake. Frost with Seven Minute Frosting.

MRS. FRED WALDEN

CHEESE CAKE

Crust:
18 Graham crackers
2 tablespoons sugar
¾ stick butter

Filling:
1½ lb. cream cheese
¾ cup sugar
3 whole eggs
1 tsp. lemon juice
Pinch of salt

Topping:
1 pint sour cream
2 tablespoons sugar
1 scant tsp. vanilla

Line pan with Graham cracker crust. Cream in blender (or by hand) the cream cheese, eggs, sugar, salt and lemon juice. Bake 20 min. at 375°. Remove from oven and pour over the sour cream to which has been added the sugar and vanilla. Return to oven and bake 5 min. at 475°. Cool and refrigerate before serving.

MRS. HOWARD H. ROBINSON

GINGER ALE POUND CAKE

½ cup Crisco
2 sticks margarine
2⅓ cups sugar
5 eggs
2 teaspoons lemon extract
3 cups flour
6 ounces (¾ cup) Ginger Ale

Cream sugar, margarine and crisco.Add eggs, one at a time, beating well after each addition. Add lemon extract. Add flour and Ginger Ale alternately. Bake at 325 degrees for one hour.

MRS. BILL AVERY

MRS. SAINE'S FRUIT CAKE

1 box Spice Cake Mix (Duncan Hines)
2 eggs
1 No. 303 can applesauce
1 lb. cut-up fruit
1 box white raisins
1 cup nuts, (½ pecans, ½ black walnuts)
2 tablespoons Butternut Flavoring

Mix all ingredients and bake 1½ hours at 325 degrees.

Mrs. Saine offered several hints if you plan to use this recipe. She always puts the cut up fruit in a bowl and coats well with flour to keep it separated when mixing. Also, although the suggested baking time is 325 degrees, she turns her oven temperature back to 315 degrees.

MRS. G. S. SAINE

BLACKBERRY JAM CAKE

1 cup butter
2 cups sugar
3 cups of flour
½ cup blackberry jam
1 cup chopped dates (packed)
5 eggs
6 tablespoons sour cream
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon cloves

Sift flour, cloves and cinnamon together. Cream butter and sugar, add eggs, jam, beat well, add flour. Add sour cream, with soda and dates. Bake in 9x12x2 pan. Ice with favorite coconut icing.

MRS. RICHARD MULLEN

CHOCO-ANGEL DESSERT

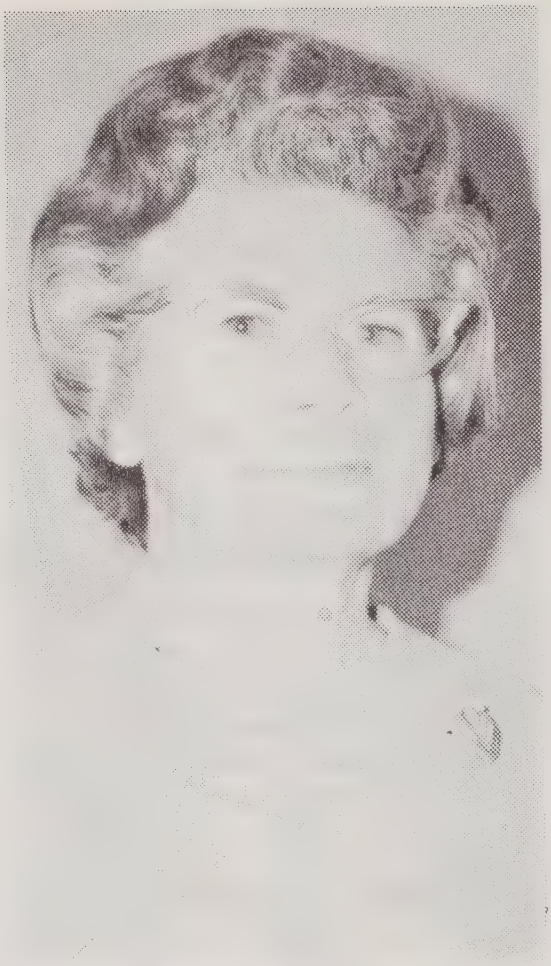
1 10-inch angel food cake (torn into small pieces)
1 12-ounce package chocolate morsels
4 egg yolks
4 egg whites
2 tablespoons sugar
pinch salt
1 teaspoon vanilla
1 pint whipping cream or 1 large box whip topping
1 to 1½ cups chopped pecans

Melt chocolate morsels in double boiler. Remove from heat and add egg yolks, salt and vanilla. Blend well and set aside.

Beat egg whites with sugar until stiff and stir into chocolate mixture.

Put a layer of half the broken cake into buttered 9X13-inch dish. Cover with layer of half the chocolate mixture. Put over that remaining cake pieces, then cover with remaining chocolate mixture. Top with chopped pecans. Let stand overnight in refrigerator. About 15 servings.

MISS DOROTHY LONG



MISS DOROTHY LONG

AUDREY'S POUND CAKE

1 cup Crisco
3 cups granulated sugar
5 eggs
3 cups cake flour
½ tsp. baking powder
1 cup milk
1 tsp. vanilla
2 tsp. lemon flavor

Cream Crisco and sugar. Add eggs, one at a time beating well after each addition. Sift cake flour and baking powder together. Stir in flour, baking powder and milk. Small amounts at a time and beat well after each addition. Add vanilla and lemon flavor. Bake at 325° for one hour and twenty minutes.

MRS. W. L. BAUCOM

NO-BAKE FRUIT CAKE

1 bag marshmallows (1 lb. bag)
1 cup milk
½ lb. cherries
1 box raisins (white)
3 cups pecans
1 lb. Graham crackers crushed

Put marshmallows in sauce pan with 1 cup milk over low heat, melt softly, gently. In large bowl combine 1 box raisins, ½ lb. cherries, 3 cups pecans and crumbs. After marshmallows melt pour into mixture. Mold greased foil into shape of Graham cracker box and pack firmly into box. Refrigerate until firm.

MISS WANDA CUNDIFF

CHOCOLATE SYRUP CAKE

1 stick margarine
1 cup sugar
4 eggs
One 1-pound can chocolate syrup
1 cup self-rising flour
1 teaspoon vanilla

Combine the margarine, sugar and eggs, and beat until smooth. Add the syrup and flour, blending well. Add the vanilla. Pour into two greased, 9-inch cake pans. Bake at 350 degrees for 20 to 25 minutes.

ICING

1 stick margarine
½ cup cocoa
½ cup sweet milk
2 cups sugar

Combine the ingredients and bring to a quick boil. Boil one minute and remove from heat. Add one teaspoon vanilla and beat until creamy.

MRS. O. R. MEDLIN

VELVET POUND CAKE

3 cups sugar
1/2 lb. butter (no substitute)
1/2 cup Crisco
6 eggs
3 1/4 cups plain flour
1 tsp. baking powder
1/2 tsp. salt
1 cup sweet milk
Flavoring to taste (I use 1 tsp. vanilla and 2 tsp. lemon)

Cream butter, Crisco, and sugar. Add eggs one at a time beating them in with creamed mixture. Sift flour, baking powder and salt and add alternately with milk to which flavoring has been added. Pour into a 10 inch tube pan or 16 inch long loaf pan that has been well greased and floured. Bake in 325 degree oven for 1 hour and 15 minutes.

MRS. GEORGE ROBINSON

MAPLE NUT PICNIC CAKE

2 1/2 cups self-rising flour
1 1/4 cup sugar
1/2 cup shortening
1 cup milk
1 1/4 teaspoon Maple extract
1 egg and 2 egg yolks
1 cup pecans

Bake in loaf pan at 350 degrees for 45 minutes. When cake is done, frost in pan.

FLUFFY MAPLE FROSTING

2 egg whites (beaten)
1/4 cup sugar
3/4 teaspoon maple extract
Sprinkle top with pecans. Bake for 10 minutes longer.

MRS. RONDEL BURKE

YUMMY DESSERT

2 cups flour
½ cup brown sugar
1 cup margarine
1 cup chopped pecans
2 small or 1 large pkg. Dream Whip
8 oz. package cream cheese
1 cup powdered sugar
2 cans pie filling, any flavor.

Combine flour, brown sugar and margarine and nuts. This will be stiff, pack in 9x13 pan, bake 15 minutes at 400 degrees. Take out and crumble, put back in pan. Beat Dream Whip, add cream cheese and powdered sugar. Pour over base. Top with any flavor pie filling. (Cherry is delicious.) Place in refrigerator for several hours before serving.

MRS. C. A. WELLER

TRUE SPONGE CAKE

1 cup cake flour-sifted
¼ tsp. salt
6 egg whites (¾ cup)
½ cup sugar
6 egg yokes (3/8 cup)
½ cup sugar
1 tsp. lemon rind.
1 tbs. lemon juice.

Set oven at 325° F, sift flour and salt together. Beat 6 egg whites until foamy—add ½ cup sugar gradually, beat well after each addition, beat until glossy and stiff peaks form—beat egg yokes, ½ cup sugar, lemon rind and juice into small bowl until thick and light. Fold carefully egg-yoke mixture into egg white mixture just until blended—sift one quarter sifted flour on top of egg mixture, repeat with remaining flour a quarter at a time. Pour into ungreased 10x4 tube pan—cut through batter to take air pockets out—bake 55-65 min.

BOB BUFF

ALDA CROWE

TOWN & COUNTRY SHOPPING CENTER

LINCOLNTON, NORTH CAROLINA

GREEN APPLE CAKE

1½ cup Wesson Oil
3 cups grated (raw) apples
1 tsp. cinnamon
1 tsp. allspice
1 cup nuts
3 cups sugar
3 cups flour
3 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
½ cup raisins (optional)

Mix the above ingredients and bake at 350° for about 30 minutes in a long cake pan. Suggested pan size —(9½x13).

ICING

1 stick melted butter
1 cup brown sugar
1 can Angel Flake coconut
1 cup chopped nuts
1 whole egg

Mix and add enough milk to spread. Return to oven and bake until brown. This icing makes the cake moist.

MRS. MONROE HOUK

CARROT CAKE

1 cup sugar
½ cup Wesson Oil
1½ cups all purpose sifted flour
2 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
1 cup grated carrots
2 eggs
½ cup chopped nuts

Heat oven to 375°. Mix sugar and Wesson Oil, add sifted dry ingredients and carrots. Add eggs one at a time, beating well after each addition. Add nuts and blend well. Bake in tube pan for 1 hr. 15 min.

MRS. EDWIN ELLIS

YELLOW CAKE

3 eggs
1½ cups sugar
3 cups self-rising flour
¾ cup shortening
1½ cups milk

Mix flour and sugar; add eggs, shortening and milk; mix until smooth. Pour batter into well-greased layer pans and bake at 375 degrees about 30 minutes or until cake springs back when touched in center.

QUICK CHOCOLATE FROSTING

4 tablespoons butter or margarine
4 blocks Hershey's baking chocolate
⅓ cup hot milk
3 cups confectioners sugar
1 teaspoon vanilla
⅛ teaspoon salt

Melt butter and chocolate and stir until blended. Stir hot milk into sugar and beat until smooth. Stir in vanilla. salt and chocolate mixture. Beat until smooth and thickened-about five minutes. Add more sugar if too thin.

MRS. S. B. HAGER

BLACKBERRY CAKE

6 tbs. sour cream
5 eggs (leave out two whites for filling)
3 cups flour
2 cups sugar
1 cup butter (creamry butter not margarine)
1 teaspoon soda (add soda to sour cream before mixing)
1 teaspoon cinnamon
1 teaspoon ground cloves
1 pt. of blackberry preserves.

Bake 35 minutes in 300-350 degree oven. This makes a five layer cake.

FILLING

1 large bag miniature marshmallows
2 cups sugar
1 cup water

Boil sugar and water until it forms soft balls in water. Beat two egg whites and add to sugar and water mixture. Add marshmallows and beat with beater until fluffy. Pour between layers and on top of cake and decorate with pecans.

MRS. HAROLD HONEYCUTT

MRS. FRED WALDEN

DUMP CAKE

Step 1: Dump a No. 2 can crushed pineapple with juice into 9x13x2 inch baking dish. Add ½ cup brown sugar. Mix well and spread evenly over dish.

Step 2: Dump one full box and ½ box white cake mix evenly over pineapple mixture. Do not pat.

Step 3: Dump one cup broken pecans over cake mix.

Step 4: Cut up 2 sticks margarine over pecans.

Bake at 325 degrees for one hour.

MRS. HARVEY LYERY

COCONUT CAKE

Filling:
½ cup chopped dates
½ cup chopped raisins
2/3 cup sugar

1 cup water.

Cook above ingredients until thick enough to spread, remove from heat and add the following:

1 tablespoon lemon juice
1 teaspoon lemon rind
½ cup chopped nuts

When mixture is cold, add ½ cup of coconut.

Mrs. Mullen uses the One, Two, Three, Four cake recipe, making enough for three layers. She puts the cake together with the above filling and fresh coconut topping, and it is delicious.

MRS. RICHARD MULLEN

RED VELVET CAKE

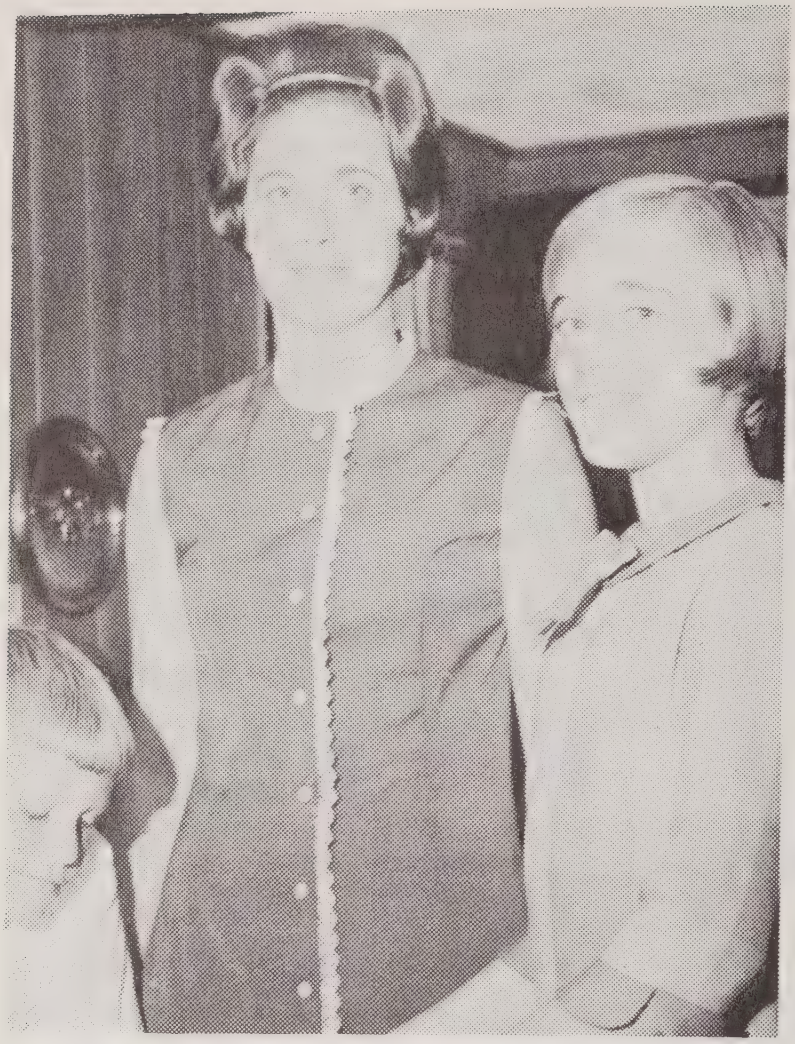
Cream together ½ cup Crisco and 1½ cups sugar. Add 2 whole eggs and beat until smooth. Sift 2¼ cups cake flour with ¾ teaspoon of salt. Take 3 bottles of red cake coloring and 2 tablespoons cocoa and make a paste. Add to other mixture and beat together. Use 1 cup buttermilk and mix in alternately with flour. Fold in 1 teaspoon soda, 1 tablespoon vinegar and 1 teaspoon vanilla. Bake at 300 degrees for 20 minutes. Makes 3 layers.

ICING

Beat well: 2 sticks margarine 1 cup sugar, 1 teaspoon vanilla. Cook 1 cup water and 2 tablespoons cornstarch until it begins to thicken. Cool. Whip into sugar mixture. Ice cake and chill in refrigerator.

MRS. JOANNE HUSKINS

MRS. R. S. MULLEN



MRS. O. R. MEDLIN

FRUIT LOAF

1 cup raisins
1 can coconut
1 jar marachino cherries (chopped)
1 can sweetened condensed milk
1 lb. Graham cracker crumbs
1 cup chopped pecans
1 cup miniature marshmallows (cut in half)

Put all ingredients in large bowl and mix well. When all ingredients well blended pack into a loaf pan. Refrigerate until firm. Slice or cut in blocks to serve. Excellent at Christmas holidays.

MRS. KEN ROBERTS

STRAWBERRY CREAM SQUARES

2 3 oz. packages strawberry gelatin
2 cups frozen strawberries
1 13 oz. can crushed pineapple
3 ripe bananas (diced fine)
2 cups boiling water
½ pint dairy sour cream

Dissolve gelatin in boiling water, mix strawberries (partly unthawed) mix well, add pineapple and bananas. Pour 1½ mixture into refrigerator to jell. After jelling take mixture out and spread sour cream over the top and add remaining mixture. Put back into refrigerator for further jelling.

MRS. BILL HAMPTON

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CANDIES

NOODLE CANDY

2 packages Butterscotch Morsels
1 large can of Chow Mein Noodles (La Choy)
1 cup salted nuts
½ teaspoon vanilla.

Melt morsels in double boiler and add chow mein Noodles, salted nuts and vanilla. Stir until all ingredients are fully covered with butterscotch. Spread on wax paper and until cool and break into pieces.

MRS. STEVE HOYLE

CHOCOLATE BALLS

1 box confectioners sugar
2 sticks margarine (melted)
½ lb. Graham cracker crumbs
1 can Angel Flake coconut
½ jar crunchy peanut butter
1 cup chopped nuts.

Put all ingredients in large bowl and mix well. Pinch off small pieces and roll into balls.

GLAZE

2 packages of chocolate morsels
½ cake paraffin wax

Melt chocolate morsels and wax in top of double boiler. Dip balls into chocolate and allow to cool on wax paper. This makes approximately 70 small balls.

Mrs. Roberts does offer this tip, its easier to dip balls in chocolate if the melted chocolate and wax is poured into a small deep container such as a small frozen orange juice can.

MRS. KEN ROBERTS

GLENDA'S FUDGE

Combine one 7-ounce jar of marshmallow cream, 1½ cups sugar, 2/3 cup evaporated milk, ¼ cup margarine and ¼ teaspoon salt.

Bring the ingredients to a boil over medium heat, stirring constantly. Remove from heat and add 1½ cups semi-sweet chocolate morsels. Stir until melted. Add 1 cup chopped nuts and 1 teaspoon vanilla.

Pour into a greased pyrex dish and place in refrigerator to chill. To serve, cut into squares and top each square with a pecan or walnut half.

MRS. O. R. MEDLIN

PEANUT BUTTER BALLS

1 cup smooth peanut butter
1 cup honey (may substitute maple-honey syrup)
2 cups non-fat dry milk solids
1 cup crushed corn flakes

Mix peanut butter, honey and non-fat dry milk. When well blended, form into balls and roll in the crushed flakes. Refrigerate until firm.

MRS. KEN ROBERTS

PEANUT BRITTLE

1 cup corn syrup (white)
2 cups sugar
½ cup water

Cook to 230 degrees (candy thermometer) Add 2 cups peanuts and cook until 301 degrees. Turn in 1½ tablespoon butter, 1½ teaspoon vanilla and 2 teaspoons soda. Pour on cookie sheet and break into pieces.

MRS. JOANNE HUSKINS

CHOCOLATE-NUT COCONUT FUDGE

3 cups sugar
½ cup cocoa
3 tablespoons hot water
⅛ teaspoon salt
½ cup white corn syrup
4 tablespoons butter
1 can (6 oz. evaporated milk)
1½ teaspoon vanilla
1 cup chopped pecans
1 cup flaked coconut (optional)

Combine cocoa and sugar in cup. Add hot water and mix until Cocoa is dissolved. Add salt, syrup, remainder of sugar and milk in large pan. Mix well and cook over low heat, stirring occasionally, until it forms a firm soft ball in cold water.

Remove from heat, add butter and vanilla. Let cool five minutes. Place pan in cold water in sink for about two minutes, stirring occasionally; continue beating until very thick and dull. Add nuts and coconut and spread in lightly buttered plate or pan. Cut in squares when cooled.

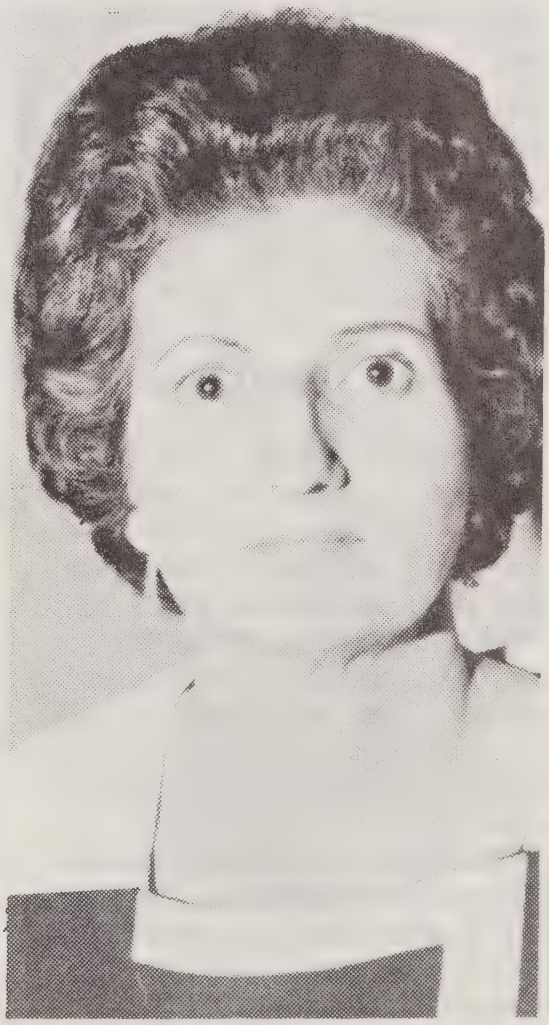
MRS. SAMMY HUSS

PEPPERMINTS

1½ cups sugar
½ cup water
6 drops oil of peppermint

Put sugar and water in saucepan. Stir until dissolved. Boil until syrup makes long threads. Add flavoring (and a few drops of cake coloring if desired). Beat until creamy. Drop from top of spoon on waxed paper. (Repeat as mixture becomes to thick.)

MRS. KEN ROBERTS



MRS. MONROE HOUK

N. C. PEANUT BRITTLE

3 cups sugar
1 cup white Karo syrup
1/2 cup water
3 cups raw peanuts (more or less)
1 tablespoon butter
2 teaspoons baking soda
1 teaspoon salt

Combine sugar, syrup and water in large heavy iron pan. Boil until syrup spins a thread. Add peanuts and cook until golden brown at 295-300 degrees on candy thermometer. Stir constantly. Remove from heat add butter, soda and salt and mix well. Pour on buttered tins, takes 2 cookie sheets for this amount.

Mrs. Hovis says you don't have to have a candy thermometer to make this recipe. When you are cooking the peanuts and they begin popping and turn light brown that is the stage to remove from heat and add butter, soda and salt. Let the mixture cool and then crack.

MRS. DONALD HOVIS

FROSTY DATE BALLS

Cream together ½ cup soft butter and ⅓ cup sifted confectioners' sugar thoroughly. Stir in 1 tablespoon water and 1 teaspoon vanilla. Add 1¼ cups sifted all-purpose flour and dash of salt. Mix well, Stir in 2/3 cup chopped pitted dates and ½ cup chopped walnuts or pecans. Roll in 1-inch balls.

Place 2½ inches apart on ungreased baking sheet. Bake at 300 degrees for 20 minutes or till cookies are set but not brown. While warm, roll in confectioners sugar. Makes 30.

MRS. SAMMY HUSS

BETTY'S QUICK FUDGE

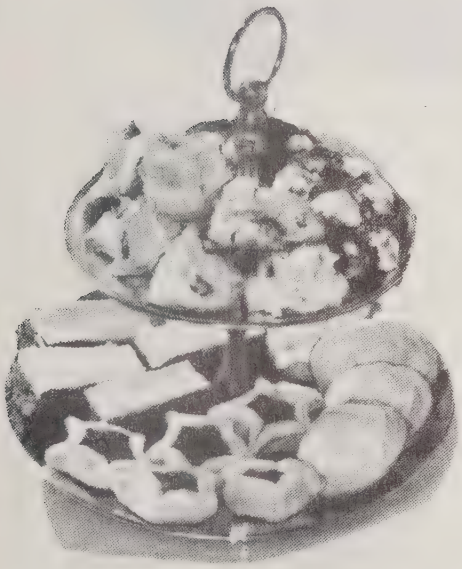
1 small can Pet milk
2 cups sugar
3 tablespoons cocoa
1 teaspoon vanilla flavoring
1 tablespoon margarine

Combine milk, sugar and cocoa in pot and cook until soft ball forms when dropped in cold water. This takes only a few minutes. Remove from heat and add flavoring and margarine. Let stand for several minutes, then beat until slightly thickened. Pour into greased pan (6x9) and cut into squares when cool. Nuts may be added if desired, along with margarine and flavoring. Makes approximately 15 pieces.

MRS. BETTY McCORKLE

MRS. DONALD HOVIS

COOKIES



MRS. KEN FINGER, JR.

FUDGE BROWNIES

⅓ c. shortening
1 c. sugar
1 c. self-rising flour
⅓ c. cocoa
1 egg
¼ c. Pet Milk
½ c. nuts

Cream shortening, sugar and egg. Add remaining ingredients with nuts last. Bake 350 degrees for 25 minutes.

MRS. HARRY RITCHIE

SUGAR COOKIES

2 sticks margarine
2 c. sugar
3 eggs
3 c. flour
1 tsp baking powder
¼ tsp. salt
4 tsp. vanilla

Cream butter and sugar, add eggs and beat with mixer till well blended, add vanilla, then work in dry ingredients. Bake at 350° for 8 to 10 minutes.

MRS. F. NEAL HARMON

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TOM THUMB COOKIE BARS

½ cup Spry or Crisco
½ teaspoon salt
1½ cups brown sugar (firmly packed)
1 cup sifted flour (plain)
1 teaspoon vanilla flavoring
2 eggs well beaten
2 tablespoons flour (plain)
½ teaspoon baking powder
1 cup Angel Flake Coconut
1 cup nuts (chopped) or 1 cup raisins

Combine Spry, salt, add ½ cup brown sugar and cream together. Add 1 cup flour and blend. Spread mixture into 9 by 13 greased pan and bake in moderately warm oven at 325 degrees for 15 minutes or until delicately browned.

Add remaining 1 cup brown sugar and vanilla to beaten eggs, beat until thick and foamy. Then add 2 tablespoons flour, baking powder, coconut, nuts or (raisins) and blend. Spread over baked mixture. Return to moderately low oven 325 degrees and bake 20 minutes or until done. Cool and cut into squares or bars.

MRS. ADDISON RHYNE

EASY COOKIES

1 box cake mix (any flavor)
1 stick butter (room temp.)
2 eggs

Mix ingredients together and drop by teaspoons on cookie sheet. Bake at 375° for 10 to 15 minutes.

The recipe makes around 36 cookies. Nuts, raisins, coconut or chocolate chips may be added.

MRS. TOM ADERHOLD

MRS. ADDISON RHYNE

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MRS. KEN ROBERTS

CHIP 'N NUT BARS

1 cup soft-type margarine
1¾ cups firmly packed light brown sugar
2 eggs
2 teaspoons baking powder
½ tsp. salt
1 tsp. vanilla
2 cups all-purpose flour
1 tablespoon instant coffee powder
1 cup chopped nuts, divided into two portions
1 package (6 oz) semi-sweet chocolate pieces (divided into two portions)

Put all ingredients, except nuts and chocolate pieces, in large bowl. Mix on lowest speed of mixer, or by hand, until well-blended, scraping side and bottom of bowl constantly.

Stir in one-half of the nuts and chocolate pieces.

Coat 10x15x1 jelly roll pan with soft-type margarine. Spread mixture evenly in pan. Sprinkle top with remaining nuts and chocolate pieces and bake at 350 degrees for 20 to 25 minutes. Cool, cut in bars. Makes about 48.

MRS. JOANNE HUSKINS

CHOCOLATE OATMEAL COOKIES

2 cups sugar
2 tablespoons cocoa
½ cup of milk
1 stick margarine

Bring to boil, boil 4 minutes, then add 1 teaspoon vanilla, ½ cup peanut butter and 2 cups uncooked oatmeal.

MRS. JOANNE HUSKINS

TEATIME TASSIES

1 3-ounce package cream cheese
1/2 cup butter or margerine
1 cup all purpose flour
2 eggs
1 cup light brown sugar
2 tablespoons butter or margerine (melted)
1 teaspoon vanilla
1 cup chopped nuts

Soften cream cheese and butter. Stir in flour and mix well. Chill one hour or longer. Shape into 24 balls. Press in muffin tins and shape to look like pie crust 1/2 inch high.

Beat eggs slightly. Add melted butter, brown sugar and mix well. Add other ingredients and blend. Put a tablespoon of the filling in each of the pie crusts. Bake at 325 degrees for 20-30 minutes.

MRS. J. P. MUNDY

MRS. G. S. SAINE

FRUIT CAKE COOKIES

3 cups seedless raisins
3 cups seeded dates
2 cups walnuts and pecans
1 cup Brazil nuts
4 cups (2 lbs.) mixed Fruit Cake Fruit
½ cup molasses
1 4 oz. can Gerber's Baby apple-cherry juice
1 cup butter or margarine
1 lb. whole glazed cherries for decorations (Split these in half)
2 cups brown sugar firmly packed
4 eggs
4 cups sifted all-purpose flour
1 teaspoon salt
½ teaspoon soda
2 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon mace
1 lb. whole pecans or walnuts for decorations

Rinse raisins; drain thoroughly. Quarter dates, or you may use already chopped dates; Chop nuts. Combine with fruit mix, molasses and juice. Cream butter and sugar until fluffy light; beat in eggs, one at a time. Add mixture to fruit and nuts. Sift together flour, salt, soda, cinnamon, cloves and mace; mix into fruit mixture. Drop mixture by teaspoons on foil covered cookie sheet, decorate with either cherry or nut and bake 375° eight to 10 minutes.

MRS. HAROLD HONEYCUTT

FRUIT CAKE COOKIES

1 pound butter or margarine
1 box brown sugar
3 eggs
1 heaping teaspoon soda
3 tablespoons evaporated milk
4½ cups self-rising flour
1 tablespoon vanilla
12 slices candied pineapple, colored or plain, chopped
1 pound candied cherries, half red and half green
2 pound dates, chopped
3 cups chopped pecans
1 pint pineapple preserves

Cream butter and sugar. Add eggs and beat well. Add soda and milk.

Using about 2 cups of the flour, sift flour over the fruit to prevent it from being sticky. Add fruit with the remaining flour to the butter-sugar-egg mixture, mixing well.

Drop by teaspoonfuls into a cookie sheet, placing a cherry in the center of each cookie for decoration. Bake at 300 degrees for about 20 minutes.

"This recipe makes a lot of cookies," Margaret said, "enough to share with friends and neighbors." She likes to have them on hand at Thanksgiving and Christmas.

MRS. A. J. SMITH

CHRISTMAS FRUIT SQUARES

1 stick butter or margarine
1½ cups brown sugar
2 eggs
1 cup plain flour, sifted before measuring
½ teaspoon salt
1 teaspoon vanilla

Make batter and pour into 13x15x2 pan that has been well greased and sprinkled with 2 cups chopped nuts. Press the following ingredients into the batter:

6 slices candied pineapple, cut in pieces
½ pound candied cherries
½ pound candied mixed fruit

Bake at 350 degrees for 45 minutes. Cut into squares while warm.

MRS. HARVEY JONAS

MRS. A. J. SMITH

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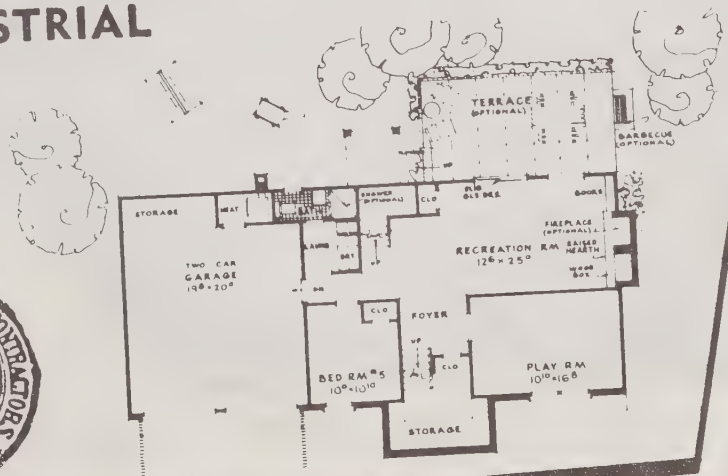

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MRS. JIMMY DELLINGER

BLONDIES

2¾ cups flour
2½ teaspoons baking powder
½ teaspoon salt
⅔ cup shortening, melted
2¼ cups light brown sugar
3 eggs
1 cup broken pecans
1 package semi-sweet chocolate bits

Stir shortening and sugar until well-mixed and let cool. Add eggs one at a time. Add dry ingredients, then nuts, then chocolate bits. Pour into a greased pan, 10½ x 15½ x 1. Bake 30 minutes at 325 to 350 degrees. When nearly cool, cut into squares.

MRS. C. E. LEATHERMAN

NOEL FRUIT BARS

2 eggs
1 cup sifted confectioners' sugar
4 tablespoons butter or margarine, melted
¾ cup sifted all purpose flour
1½ teaspoons baking powder
½ teaspoon salt

* * *

1 cup chopped California walnuts
1 cup snipped dates
¾ cup mixed candied fruits

Beat eggs till light and fluffy; gradually beat in confectioners sugar. Stir in melted butter or margarine. Sift together dry ingredients. Fold into egg mixture with nuts and fruits. Spread in greased 9x9x2 inch baking pan. Bake in slow oven 325 degrees for 30-35 minutes. Cut in bars; frost with butter frosting and top with candied cherries, if desired.

MRS. SAMMY HUSS

DATE ROLL

1 large box Graham Crackers (crushed)
1 cup pecans, chopped
1 large can milk (not quite all of it)
1 small bottle cherries
1 package dates, chopped
10 marshmallows melted

Melt marshmallows in double boiler, let cool a little, add milk and other ingredients. Shape into roll and put in refrigerator. Slice and serve.

MRS. PAUL RUTLEDGE

MRS. HAROLD HONEYCUTT

DATE FINGERS

1 stick margarine
1 cup brown sugar
1 package dates (chopped)
2 cups Rice Krispies
1 cup chopped nuts
½ cup coconut

Combine margarine, sugar and dates and cook over medium heat in double boiler until well dissolved and completely blended. Remove from heat and add: Rice Krispies, nuts and coconut. Cool enough to handle and shape in fingers and roll in confectionery sugar. Let set to become firm.

MISS MABEL SEAGLE

GINGERBREAD BOYS

1 cup shortening
1 cup sugar
½ teaspoon salt
1 egg
1 cup molasses
2 tablespoons vinegar

* * *

5 cups sifted all-purpose flour
1½ teaspoons soda
1 tablespoon ginger
1 teaspoon cinnamon
1 teaspoon ground cloves

CONFECTIONERS' ICING
(Above)

Thoroughly cream shortening, sugar, and salt. Stir in egg, molasses, and vinegar; beat well. Sift together dry ingredients; stir into molasses mixture.

Chill about 3 hours. On lightly floured surface roll to ⅛ inch. Cut with gingerbread-boy cutter. Place 1 inch apart on greased baking sheet. Use red hots for faces and buttons.

Bake in moderate oven (375°) about 6 minutes. Cool slightly; remove from baking sheet. When thoroughly cool, pipe on trims of Confectioner's Icing. Makes about 5 dozen.

Like the Gingerbread Boys, these Noel Fruit Bars are also a part of Christmas for Jo. The recipe will make about a dozen and a half bar cookies.

MRS. SAMMY HUSS

SECRET KISS COOKIES

2 sticks soft margarine
1/2 cup granulated sugar
1 teaspoon vanilla flavoring
2 cups sifted all-purpose flour
1 cup nuts
1 package Hershey's chocolate kisses

Combine margarine and sugar. Add vanilla and flour. Blend until light and fluffy. Add nuts. Chill dough. Roll one tablespoon of dough around a chocolate kiss. Bake at 375 degrees approximately 12 minutes. Do not brown. When cool, roll in confectioners sugar.

MRS. GORDON SCHRONCE

THUMB COOKIES

1 2/4 cups flour (plain)
1¾ sticks butter (margarine)
½ cup sugar
1 egg segarated
Grated lemon rind
Course sugar or granulated
Jelly or nuts.

Cream butter and sugar thoroughly, add egg yolk and mix well. Then blend in flour and lemon peel. Mix thoroughly. Form dough in long roll, the size of a 50c piece in diameter. Cut in 3/4 inch thick slices, make thumb print in center of each and dip top of cookies in unbeaten egg white, then in course sugar. Put a dot of jelly or nut in center and bake on ungreased cookie sheet at 350 until bottom of cookie is medium brown.

MRS. F. W. CASH

NUTTY FINGERS

1 stick margarine (melted)
4 tablespoons confectioners sugar
2 tablespoons water
2 cups flour
2 cups chopped nuts

Mix ingredients in order given. Blend until forms ball of dough. Pinch off a little dough at a time and roll into finger-like strips. Place on cookie sheet and bake at 250 degrees for 1 hour. While Nutty Fingers are still hot roll in confectioners sugar to coat them well. (This takes approximately 2 cups of sugar)

MRS. KEN ROBERTS

ICE BOX COOKIES

1½ cups butter
2 cups brown sugar or 1 cup each white and brown
2 eggs
3 cups plain flour
2 teaspoons baking powder
1 cup nuts, crushed
1 teaspoon vanilla flavoring

Cream butter and sugar, add well beaten eggs. Add flour and baking powder, sifted together. Add nuts and flavoring. Shape into 3 rolls, wrap in waxed paper and chill over night. Cut thin slices and bake.

MRS. ANNIE KING BROWN

MRS. GEORGE ROBINSON

SURPRISE DROPS

1/2 cup sugar
1/4 cup butter
1 egg, unbeaten
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon vanilla
3 tablespoons cream
1 1/2 cup maraschino cherries, drained

Cream butter. Stir in sugar gradually mixing until blended. Add egg and beat until fluffy. In a second bowl mix and sift flour, baking powder, and salt. Add to first mixture alternately with cream. Add vanilla. Dip cherries into batter one at a time. Place on well greased cookie sheet. Bake at 375 degrees 10-12 minutes. Makes 50 small cookies.

MRS. JIMMY DELLINGER

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CONGO BARS

2¾ cups plain flour
2½ tsps. baking powder
½ tsp. salt
2/3 cup shortening (1⅓ sticks margarine
2¼ cups brown sugar (1 box)
3 eggs beaten
1 cup chopped nuts
1 6 oz. pkg. chocolate chips
1 tsp. vanilla

Melt shortening and add brown sugar. Stir until sugar is dissolved. **Cool.** Add beaten eggs and flour mixture. Mix well. Stir in chocolate chips and nuts. Add vanilla. Bake in 9x13 cake pan at 350 degrees for 35 minutes.

MRS. W. L. BAUCOM

MRS. ALEX McNEILL

MRS. HARRY DAVIS

BLACKBERRY SQUARES

1 stick margarine
1 cup sugar
2 egg yokes
1 teaspoon vanilla

Cream margarine and sugar, beat in egg yokes and vanilla. Sift the three ingredients; together and pat into a greased 6x9 pan. Cover with blackberry preserves. Sprinkle with 1 cup pecans. Cover with stiffly beaten egg whites and 1 cup brown sugar mixed thoroughly. Bake 30 minutes at 325 degrees. Cut when cool.

MRS. FRED B. KISER

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Desserts

LEMON BISQUE

1 cup boiling water
1 package lemon jello
One 13-oz. can evaporated milk, chilled
Juice of one lemon
Grated rind of one lemon
1 cup sugar
1 cup Graham cracker crumbs

Add the boiling water to the jello, mixing well, and refrigerate until slightly thickened.

In a large mixing bowl, whip the chilled milk, and add lemon juice, rind and sugar. Fold the jello into the milk mixture.

Line the bottom of a 9x13 dish with ¾ cup Graham cracker crumbs. Pour the jello mixture onto this. Sprinkle the remaining Graham cracker crumbs over the top, and store in the refrigerator. This serves 12 people.

MRS. CARROLL ROBINSON

MRS. RONDEL BURKE

ORANGE PIE

1 tablespoon margarine (melted)
1½ cups sugar (may be reduced to 1¼ cups)
¾ cup orange juice
2 tablespoon lemon juice
1 tablespoon grated orange rind
3 eggs

Cream eggs and sugar, add margarine, then other ingredients. Pour in unbaked pie shell and bake 375 degrees 40-45 minutes.

MRS. BILL HAMPTON

BAKED ALASKA BLACKBERRY PIE

Bake about 1 dozen small pie shells. Cool. Over low heat beat 16 marshmallows with one tablespoon water until marshmallows are melted. Beat two egg whites until quite stiff, gradually add ¼ cup sugar and ¼ teaspoon salt, beating until very stiff. Fold in marshmallow mixture. Sprinkle berries in bottom of tarts. Fill with vanilla ice cream. Top with meringue, covering completely. Freeze until ready to bake. Broil several inches below heat until lightly browned. Serve at once.

MRS. FRED B. KISER

FRENCH CHERRY PIE

1 cup Graham cracker crumbs
2 sticks melted margarine
1 cup flour (plain)
½ cup powdered sugar
1 cup nuts

Bake for 10 to 12 minutes or until brown. Do Not over bake.

MIX

1 large pkg. cream cheese (8 oz.)
1 cup powdered sugar
1 tsp. vanilla

Mix—1 large pkg. Dream whip according to directions on box. Combine Dream whip and cream cheese and vanilla flavoring, pour in crust, then pour cherry pie filling over top.

MRS. BILL HAMPTON

CHOCOLATE PIE FILLING

1 cup sugar
2 tablespoons flour
2 tablespoons cocoa
2 eggs (separated)
1 teaspoon vanilla flavoring
1 cup milk

Combine milk, sugar, flour, cocoa and egg yokes and cook until thick. Add flavoring and pour into pre-baked pie shell. Beat egg whites until stiff, adding 2 tablespoons sugar and brown in 325 degree oven.

MRS. BETTY McCORKLE

EGG CUSTARD

1½ cups sugar
5 tablespoons flour
3 eggs
1½ teaspoon vanilla
2 tablespoons butter
1 can evaporated milk
¾ cup homogenized milk

Bake in a well greased pyrex dish at 375 degrees for 30-40 minutes.

MRS. EDWIN ELLIS

BROWN SUGAR PIE

1 stick margarine (melted)
1 box brown sugar
3 eggs
1 can Pet Milk (large)
1½ teaspoons vanilla
1 can flaked coconut

Mix all ingredients together. Pour into 2 unbaked pie shells and bake 350° about 45 minutes.

MRS. BILL KEEVER

MRS. SAMMY HUSS

PECAN PUMPKIN PIE

¾ cup brown sugar
1 teaspoon cinnamon
1 teaspoon ginger
¼ teaspoon nutmeg
2 tablespoons orange juice
2 well-beaten eggs
¼ teaspoon allspice
1¼ cups pumpkin
1 tablespoon molasses
1¼ cups rich milk, scalded
½ cup chopped pecans
9-inch pie shell, unbaked

Combine the sugar, spices, salt and pumpkin. Add molasses orange juice, eggs and hot milk. Fold in pecans, and pour into pie shell. Bake in a hot oven, 425 degrees, for 10 minutes, then reduce heat to 325 to 350 degrees and bake for 30 to 40 minutes.

MRS. DAVE ABERNETHY

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EGG CUSTARD

10" unbaked pie crust
5 eggs
¾ cup sugar
¼ teaspoon salt
½ teaspoon nutmeg
1 teaspoon vanilla
3 cups milk
2 tablespoons butter

Beat slightly with rotary beater eggs, sugar, nutmeg, vanilla and salt. Heat milk and butter in double broiler allowing butter to melt. Add this to other mixture and bake 15 minutes in a pre-heated 450 degree oven.

This recipe makes an extra large pie and it is not necessary to bake it any longer than 15 minutes. Often when Mrs. Kiser wants to make it richer she uses part cream for the milk or a can of evaporated milk.

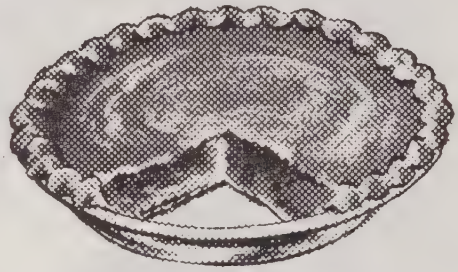
MRS. JAMES KISER

CHOCOLATE PIE

¾ cup sugar
5 tablespoons flour
3 tablespoons chocolate
2 eggs
2 cups milk
1 tablespoon butter
1 teaspoon vanilla

Blend together sugar, flour and chocolate in saucepan. Add eggs and blend well. Add milk and blend well. Put over heat and stir continuously until thick. Remove from heat and when cool, add butter and vanilla. Pour into baked pie shell. Garnish with whipped cream.

MRS. BROWN MATTHEWS



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BLACKBERRY CREAM

2 cups blackberries
1 cup sugar
1 3 oz. package cream cheese
2 tablespoons can milk
1 cup whipping cream
1 baked pie shell.

Into baked pie shell put cream cheese softened with 2 tablespoons can milk. Add sugar to berries bring to boil then pour into pie shell and cheese mixture. Top with whipping cream and refrigerate.

MRS. FRED B. KISER

GERMAN CHOCOLATE PIE

3 cups granulated sugar
1½ teaspoons cake flour
1 teaspoon cornstarch
2 eggs
1 stick melted margarine
2 ounces bitter chocolate, melted or semi-sweet chocolate
1 pint evaporated milk
Pinch of salt
1 teaspoon vanilla

Mix sugar, flour and cornstarch together, blending well. Add eggs, mixing well; then add melted margarine and chocolate, mixing only until blended and smooth. Gradually add evaporated milk, mixing and keeping bowl scraped down well. Stir in vanilla (more than 1 teaspoon, if desired) and salt.

Sprinkle flaked coconut over bottom of two 10-inch unbaked pie shells. Sprinkle chopped pecans on top of coconut. Turn chocolate mixture into shells, and bake approximately 40 minutes in 350-degree oven. Yields: Two 10-inches pies.

MRS. BILL HAMPTON

MRS. JIM WARREN

CHOCOLATE MERINGUE PIE

1 whole egg
3 eggs, separated
1 cup plus 3 tablespoons sugar
2 tablespoons, flour
Pinch Salt
1½ cup milk
2 tablespoon cocoa
2 tablespoons hot water
2 tablespoons butter (melted)
2 teaspoons vanilla
Unbaked pie shell.

Beat egg and egg yolks slightly. Add 1 cup sugar, flour, salt and milk. Mix well. Dissolve cocoa in hot water. Add to mixture with butter and vanilla. Bake in pie shell for 10 minutes at 400 degrees, reduce heat to 350 degrees and bake 20 minutes. Beat eggs whites with remaining sugar and vanilla, spread on pie and brown in 325 degree oven.

MRS. JIM WARREN

BANANA CREME PIE

1/2 c. sugar
6 level Tbsp. flour
1/4 tsp. salt
2 c. milk
2 egg yolks, slightly beaten
1 Tbsp. butter

1/2 tsp. vanilla
3 bananas
1/2 pt. whipping cream
1 Tbsp. sugar
1/2 tsp. vanilla

Combine sugar, flour, and salt in top of double boiler. Add milk slowly, mixing. Cook over boiling water, stirring until thick. Cook 10 minutes, stirring occasionally. Stir small amount of hot mixture into egg yolks; pour back into remaining mixture while beating. Cook one minute. Remove. Add butter and vanilla. Cool. Slice bananas into chilled shell. Cover with filling.

Whip cream, fold in sugar, vanilla. Spoon over pie.

MRS. ROBERT HOWARD

JAPANESE FRUIT PIE

1 cup butter
4 eggs
2 cups sugar
1 cup raisins, simmered and drained
1 cup pecans, chopped
1 cup apples, diced
1 tablespoon vinegar

Combine the ingredients and pour into two unbaked pie shells. Bake at 375 degrees for 45 minutes.

MRS. O. R. MEDLIN

APPLE PIE

Another favorite at Mrs. Saine's home is her apple pie. She recommends tart apples and begins by filling unbaked pie shell, level with apples. Then she adds ¾ cup of sugar, 2 scant tablespoons flour (which, by the way, is mixed with the sugar) and pours over apples, and adds 2 tablesoons butter flavoring. Now you're ready to put top crust on and bake 10 minutes at 350 degrees. After this turn oven down to 325 and bake 25-35 minutes, depending on apples.

MRS. G. S. SAINE

PEACH PIE

1 large can of peaches (1 lb., 13 oz.) drained and sliced if not sliced. Into baked pie shell arrange peach slices. Take juice off of peaches and mix with 1 tbs. cornstarch, 1 tbs. sugar and ½ pack unflavored gelatin. Cook until it thickens. Mrs. Cash pours off a little of the juice and mixes the sugar and cornstarch, and pours back into pan to thicken. This assures her of a smooth sauce. Let cool and pour over peaches. Before serving top with whipped cream.

MRS. F. W. CASH

COCONUT PIE

1 scant cup sugar
1 cup coconut
1 cup milk
2 eggs
2 tbs. melted butter
2 tbs. cornstarch
1 teaspoon vanilla

Mix all ingredients together and bake in 350 degrees oven.

MRS. FRED WALDEN

EASY CHOCOLATE PIE

1 cup sugar
1 heaping tablespoon cocoa
2 tablespoons flour
1½ cup milk
2 egg yolks

Cook until thick, add lump butter and vanilla. Pour into unbaked pie shell and top with meringue if desired or whipped cream before serving.

MRS. HARRY DAVIS

MRS. ALLEN BURTON

CHERRY-O-CREAM CHEESE PIE

1 Graham cracker pie crust 9 inch
1 package (8 oz.) cream cheese (room temperature)
1⅓ cup (15 oz. can) Eagle Sweetened Condensed milk
⅓ cup lemon juice
1 tsp. vanilla

Beat together cream cheese and condensed milk, add lemon juice, mix. Pour into cooled pie shell cool in refrigerator two to three hours. Top with 1 can of cherry pie filling.

STRAWBERRY PIE

3 cups strawberries (sweetened to taste)
3 tbs. cornstarch
1 tbs. lemon juice

Combine 1½ cups sweetened strawberries, cornstarch and lemon juice. Cook 4 to 5 minutes, let cool. Put 1½ cup uncooked sweetened berries in bottom of baked cooled pie crust, top with cooked strawberries and whipped cream.

MRS. BOB HUITT

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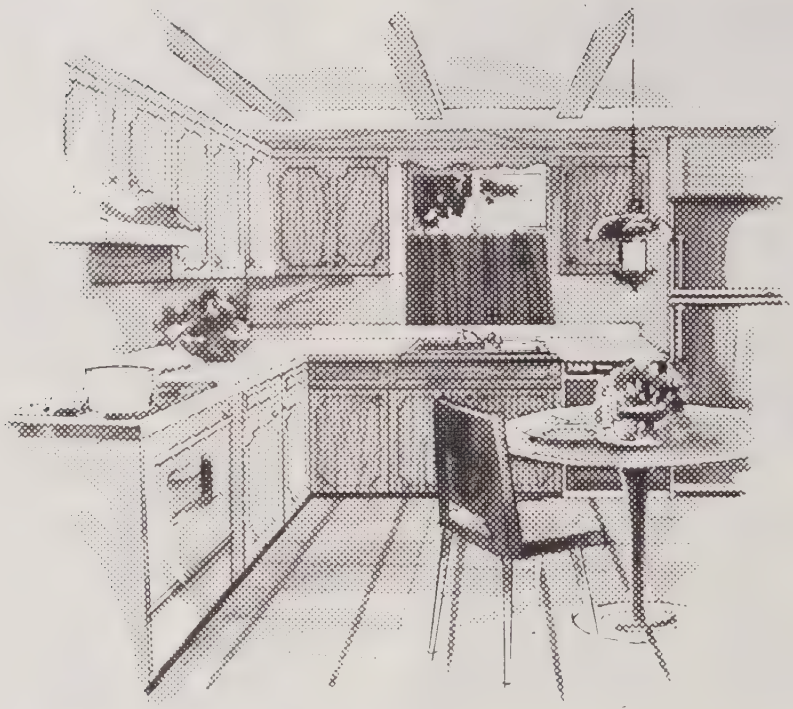

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BROWN SUGAR PUMPKIN PIE

Unbaked 9-inch pie crust
2 eggs, slightly beaten
¾ cup firmly packed brown sugar
1¾ cups pumpkin
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
2 tablespoons boiling water
1 2/3 cups evaporated milk

Combine eggs and sugar in mixing bowl, blending thoroughly. Add pumpkin and blend lightly. Combine salt and spices with boiling water. Blend thoroughly and add to egg mixture. Add milk. Blend well. Pour into pie crust. Bake at 450 degrees for 10 minutes, then reduce heat to 325 degrees and bake for 30 minutes. Cool before serving.

MRS. DAVE ABERNETHY

MRS. LEONARD BYRD

PECAN PIE

1 cup brown sugar
½ cup granulated sugar
1 tablespoon flour
1 tablespoon milk
½ cup margarine (melted)
2 eggs
1 teaspoon vanilla
1 cup pecans

Divide into two pie shells and bake. Bake 10 minutes at 450 degrees, then 350 degrees until it is done.

MRS. JAMES CRISSON

FRENCH CHERRY PIE

Crust:
1 cup crushed Graham crackers
½ cup vanilla wafers, rushed
1 cup flour
1 cup nuts, finely chopped
1 cup butter, softened

Filling:
1 8-ounce package cream cheese
1 cup powdered sugar
1 teaspoon vanilla
1 pint heavy cream, whipped
2 cans cherry pie filling, chilled

Combine all ingredients for the crust and place in a 13x9 baking dish. Bake at 400 degrees for 10 to 12 minutes. Or you may substitute two prepared Graham cracker crusts.

For the filling, soften the cheese and sugar. Add vanilla and mix well. Fold in whipped cream. Spread mixture over crust. Pour chilled pie filling over the top. Chill the pie 6 to 8 hours before serving.

MRS. TED BARNETT

STRAWBERRY-RHUBARB PIE

Prepare 3 cups of unpeeled, diced rhubard stalks. Cook this in a covered saucepan in ¼ cup of water, adding 1 tbsp. cornstarch to thicken, ½ cup sugar. Add to these ingredients 1 carton of frozen strawberries. Allow this mixture to stand for 15 minutes before pouring into a baked pastry shell. Top with a lattace crust and return to a 400° oven for baking lattace top.

MISS NANCY CLINTON

COCONUT MACAROON PIE

1½ cup sugar
2 eggs
½ tsp. salt
½ cup soft butter or margarine
¼ C. flour
½ c. milk
½ c. shredded coconut
9" pie shell, unbaked

Beat sugar, eggs, and salt until mixture is lemon-colored. Add butter and flour, blend well. Add milk, fold in 1 cup coconut.

Pour into pie shell, top with remaining coconut. Bake in slow oven (325°) about 60 minutes.

MRS. BILL HINES

COCONUT-PINEAPPLE PIE

4 eggs (well beaten)
2 cups sugar
1 stick margarine (melted)
1 cup pineapple (crushed)
1 cup Angel Flake coconut

Mix together and pour into unbaked pie crust. Bake at 325 degrees for 45 minutes or until done.

MRS. ADDISON RHYNE

MRS. BILL HINES

When Life's Last Page is Turned...

Life's book is but the first, in the annals of eternity. That the funeral service may mark this bright beginning is our aim.

WARLICK FUNERAL HOME

BROWN SUGAR PIE

1 box light brown sugar
2 eggs
½ cup margarine
3 tablespoons cornstarch
6 tablespoons can milk
1½ teaspoons vanilla flavoring

Mix all ingredients together and pour into unbaked pie shell. Baking 45 minutes in 325 degree oven.

MISS WANDA CUNDIFF

JAPANESE FRUIT PIE

1 cup white or brown sugar
2 eggs
1 stick of butter, melted well
½ cup coconut
½ cup pecans
½ cup raisins
1 tablespoon vinegar

Blend the eggs and sugar, and add the butter. Then add the remaining ingredients. Pour into a 9-inch unbaked pie shell, and bake at 300 degrees for 40 minutes.

MRS. LEARY REID

CHOCOLATE CREAM PIE

3 ounces chocolate, cut in pieces
2½ cups milk
3 tablespoons flour
3 tablespoons cornstarch
1¼ cups sugar
½ teaspoon salt
3 egg yokes, slightly beaten
1 tablespoon margarine or butter
2 teaspoons vanilla
1 baked pie shell

MRS. PAUL RUTLEDGE

MISS WANDA CUNDIFF

APPLE COBBLER

1 stick margarine
1 tablespoon lemon juice
4 cups apples
2 cups sugar
1 cup plain flour
3 teaspoon baking powder
½ cup milk
Pinch of salt

Melt the margarine in a 7 by 11 inch pan. Mix lemon juice with apples. Add 1 cup sugar and mix well. Add apple —sugar mixture to margarine in pan. Mix the flour, 1 cup sugar, baking powder, salt and milk. Pour mixture over the apples and bake at 375 degrees until brown. About 45 minutes.

MRS. HAROLD HONEYCUTT

FRUIT PIE

1 c. sugar
1 c. flour (plain)
1 c. milk
½ stick margarine
1 tsp. baking powder
1 qt. fruit

Melt butter in baking pan. Mix milk, flour, sugar, and baking powder and pour on top of butter. Heat fruit, pour in middle of baking dish. Bake 370° about 25 minutes.

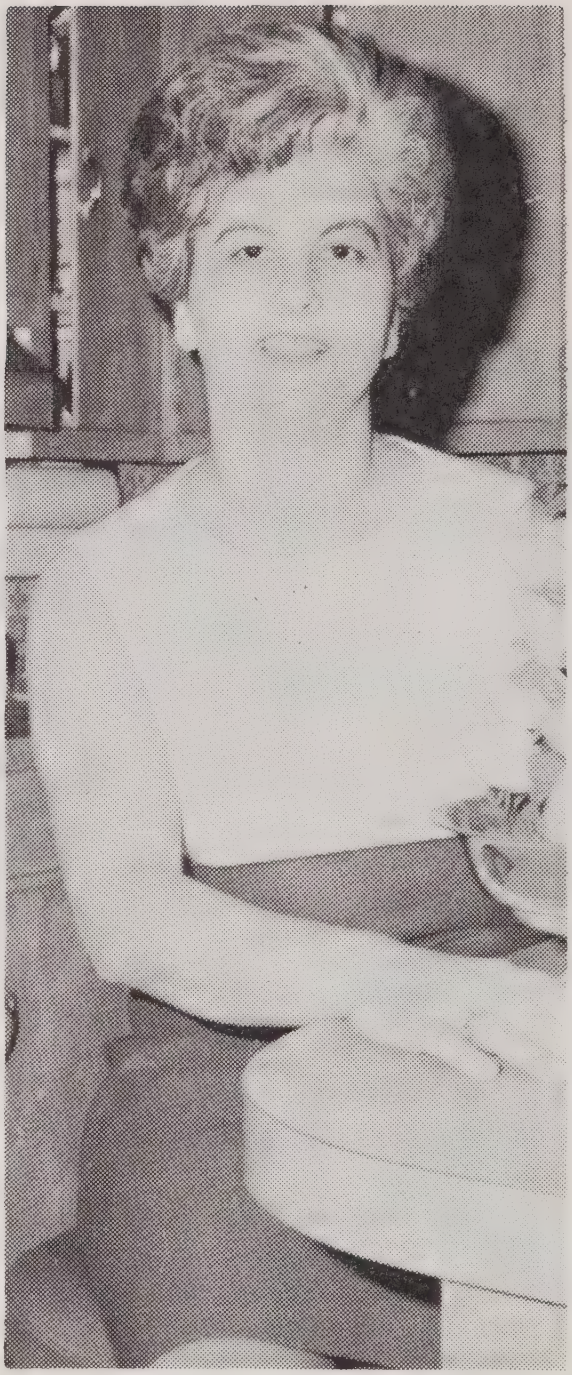
MRS. F. NEAL HARMON

CHERRY YUM YUM

2 packages DreamWhip
3 cups Graham cracker crumbs
2 cans cherry pie filling
½ C. butter or margarine
¾ cup sugar
1 8 oz. package Cream Cheese
1 cup sweet milk

Mix crumbs and melted butter and ¼ cup sugar. Take half and place in bottom of pan. In a bowl mix milk and Dream Whip, Beat. In another bowl mix cream cheese and ½ cup sugar, beat. Add Dream Whip to cream cheese mixture. Put ½ of amount in pan on crumbs. Pour cherries on top. Add remainder of cream on top of cherries. Sprinkle remainder of crumbs on top. Chill and cut into squares.

MRS. GWEN ANTHONY



MRS. EDWIN ELLIS

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CREAM CHEESE CHERRY PIE

1 crumb crust or baked shell
1 pkg. cream cheese (8 oz.)
1 can Eagle Brand milk
⅓ c. lemon juice
1 t. vanilla
1 can of tart cherries
Soften cream cheese to room temperature
Whip until fluffy
Gradually add milk
Add lemon juice and vanilla
Pour into shell

Blend ½ cup cherry juice with 2 T. sugar, 2 t. cornstarch. Stir over low heat until thick. Add a few drops of red food coloring. Add drained cherries. Cool and pour over pie.

MRS. CALVIN HARKEY

LEMON - PINEAPPLE CHIFFON PIE

2 cups pineapple juice
2 eggs well beaten
⅓ cup sugar
1 package lemon jello
1 can evaporated milk (chilled until almost icy)
Juice and rind one lemon

Bring pineapple juice, eggs, sugar to boil and pour over 1 package lemon jello. Chill. Whip-milk, juice and rind lemon and then combine the two and pour over crumb crust. This will make two large pies or three smaller ones.

MRS. HARRY DAVIS

MRS. HARRY RITCHIE

PERSIMMON PUDDING

1 quart persimmons (run through collinder)
2 sticks margarine (Melted)
1½ cups sugar
1 cup self-rising flour
3 or 4 eggs, beat until fluffy
2 small cans milk or 1 large can
2 medium sweet potatoes, finely grated

Bake at 350 degrees an hour in 9x13 pan. Coconut or raisins may be added to above ingredients.

MRS. PAUL RUTLEDGE

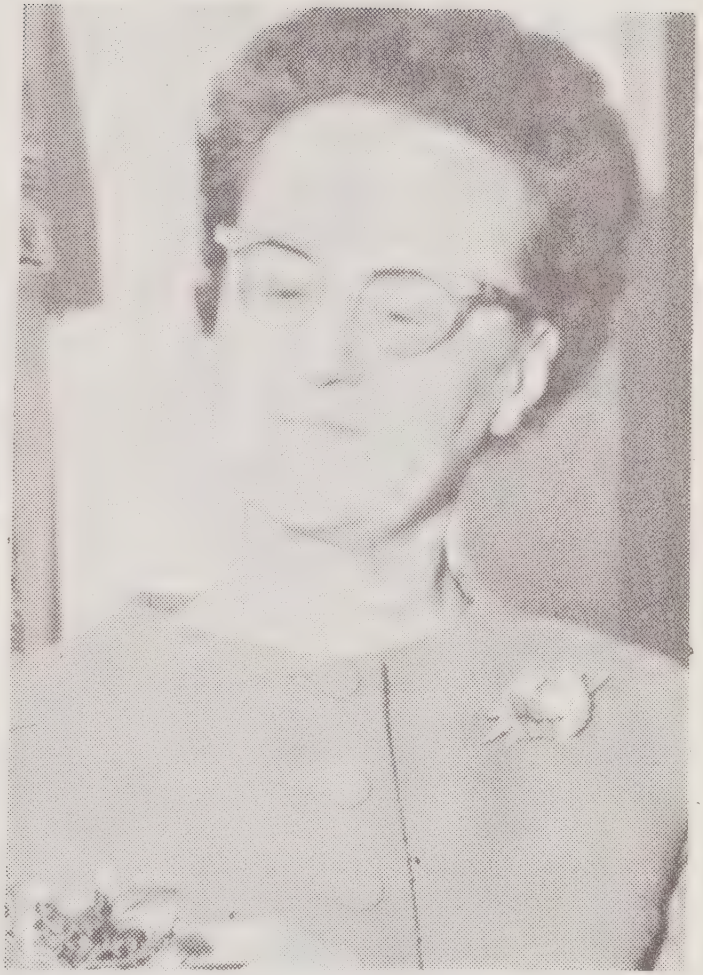
EGG CUSTARD

2 egg yolks or
1 whole egg to each cup of liquid
2-4 tsp. sugar
Speck of salt
¼ tsp. flavoring

Mix eggs, slightly beaten, sugar and salt, add either hot or cold milk. For baked custard, add flavoring, and pour into greased custard cups; set in pan containing a little hot water; bake in moderate oven about 25 minutes, or until firm.

For soft boiled custard, cook mixture in double boiler on low heat, stirring constantly until custard coats a metal spoon. Remove from heat; cool, add flavoring, and serve cold — Delicious served with peach halves.

MRS. P. A. HERMAN



MRS. PAUL RUTLEDGE

CHOCOLATE PIE SUPREME

1¼ tbl. flour
2 tbl. cocoa
1 cup sugar
¾ c. milk
3 egg yolks
1 tbl. butter
1 tbl. maple flavoring

Cook until thick. Pour into baked pie shell. Top with three beaen egg whites to which 1 tbl. sugar per egg has been added.

MRS. TOM ADERHOLD

CHOCOLATE VELVET TORTE

1 6-ounce package (1 cup) semisweet chocolate pieces
2 beaten egg yolks
¼ cup water
1 cup whipping cream
¼ cup sugar
¼ teaspoon cinnamon
Cinnamon meringue shell

To make shell:

Cover cookie sheet with foil and make 8-inch circle in center. Beat 4 egg whites with ½ teaspoon salt and 1 teaspoon vinegar till very stiff. Add 1 cup sugar and ½ teaspoon cinnamon, beating until sugar is blended well. This should be very stiff.

Spread ⅓ of meringue within circle, ½ inch thick. With remaining meringue, build up sides a little higher, then using pastry tube, form peaks of meringue to build sides higher. Make three extra rosettes on corner of foil to be used later in center of pie.

Bake meringue shell and rosettes one hour at 275 degrees. Turn off heat and let shell stay in oven to dry another hour. Remove and let dry a third hour, then peel off foil.

To make filling:

Melt chocolate chips over hot but not boiling water. Spread two tablespoons of this over shell (will be scant). To remaining chocolate and egg yolks and water; blend. Chill till thick. Combine cream, sugar, and cinnamon, and whip till stiff. Spread half over chocolate in shell and fold other half with chocolate mixture and spread on top. Center with meringue rosettes. Chill several hours before serving.

MRS. ARNOLD SAUNDERS

CHOCOLATE PIE

2 tablespoon cocoa
1 cup sugar
1 tablespoon flour
2 eggs
1 cup evaporated milk
2 tablespoons butter or margarine

Combine cocoa, sugar and flour and mix well. Beat eggs, then add milk and butter. Combine the dry ingredients with milk and mix well. Pour into unbaked 9-inch pie shell and bake at 350 degrees for about 25 minutes or until firm in center.

MRS. S. B. HAGER

BETTY'S CASHEW PIE

1 cup light brown sugar, packed
3 tablespoons soft butter or margarine
¾ cup dark corn syrup
1 teaspoon vanilla extract
3 eggs
1 cup chopped salted cashew nuts

In a large bowl, with electric mixer at medium speed, beat sugar with butter until smooth. Then beat in corn syrup, vanilla and eggs. Stir in the cashew nuts.

Pour into a chilled, unbaked 9-inch pie shell. Bake at 350 degrees for 50 minutes. Cool for several hours before serving.

MRS. RAYMOND UNDERWOOD

BAKED CUSTARD

3 slightly beaten eggs
¼ cup sugar
¼ teaspoon salt
2 cups milk, scalded
½ teaspoon vanilla
Nutmeg

Combine eggs, sugar, and salt; slowly add milk and vanilla. Pour into custard cups; sprinkle with nutmeg. Bake in pan of hot water in moderate oven (325°) until mixture doesn't adhere to knife, about 30-40 minutes. Serve warm or chill and serve cold. This recipe will serve 6.

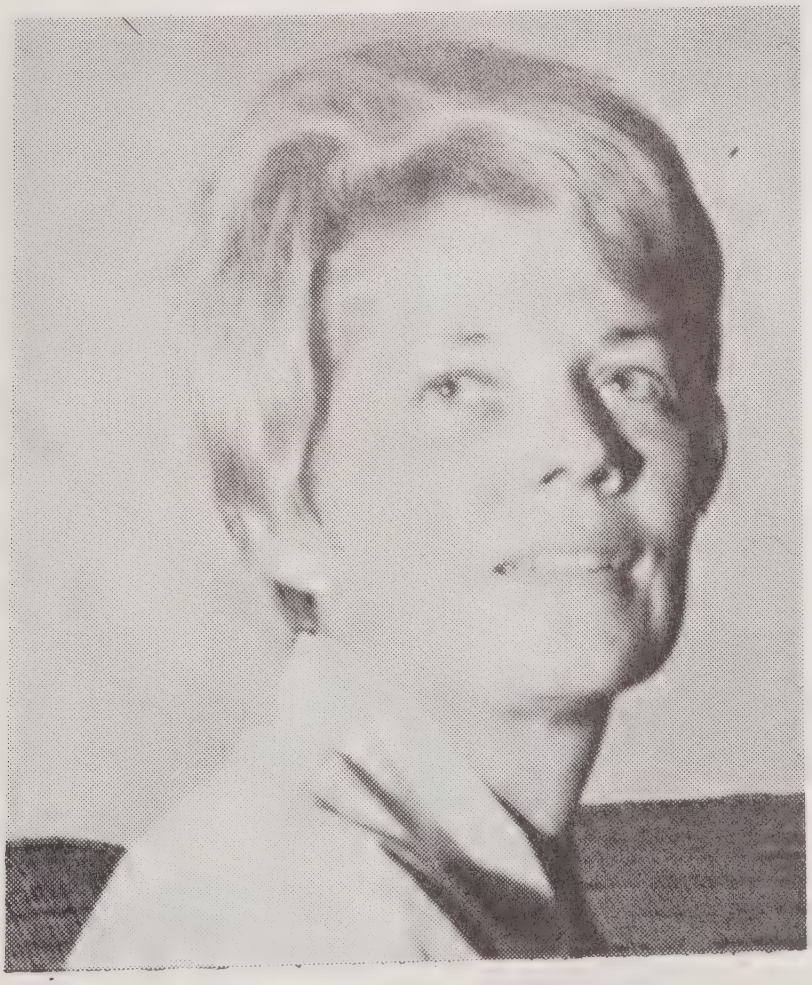
MRS. TOM ADERHOLD

CUSTARD PIE AND CRUST

3 tbs. flour
3 eggs
1 cup sugar
2 tbs. butter (melted)
1 tall can milk (1⅔ cup)
1 tsp. vanilla
½ tsp. nutmeg

Bake in a glass, greased, and floured pie pan at 325° for 35 to 40 minutes. You must use a glass pan to make sure the pie makes its own crust.

MRS. MONROE HOUK



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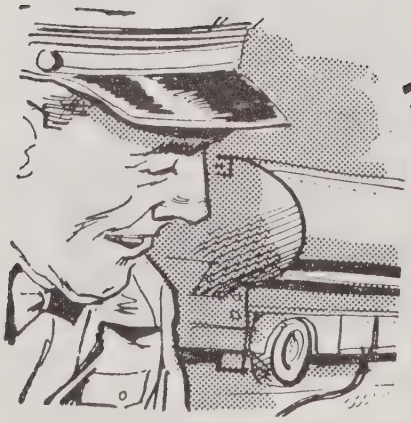


LOWE'S
OIL AND SERVICE
Charlotte Hwy.

JELLO CREAM CHEESE PIE

1 9 or 10 inch pie crust, baked and cooled
1 8 oz. package of Cream Cheese
1 package of Dream Whip
½ cup milk
½ cup sugar
1 3 oz. package of Jello
1 cup boiling water
1 can fruit cocktail, frozen

Beat cream cheese till smooth, add ½ cup sugar. Mix Dream Whip with ½ cup milk according to package and add to cream cheese. Spread this mixture in bottom of pie crust, mounding at the sides. (If desired, reserve a portion of this mixture to garnish top of pie.) Mix the jello with 1 cup of boiling water, add frozen fruit cocktail, and still till desolved. This should be thick enough to pour on top of cream cheese mixture, if not chill before pouring on top of cream cheese. Chill befor serving.

MRS. KEN FINGER, JR.

COCONUT PIE

5 eggs
2 cups sugar
1 cup coconut
1 stick melted margarine
3/4 cup buttermilk
1/2 teaspoon vanilla flavoring

Mix all ingredients. Pour into two unbaked pie shells. Bake at 350-375 degrees until firm.

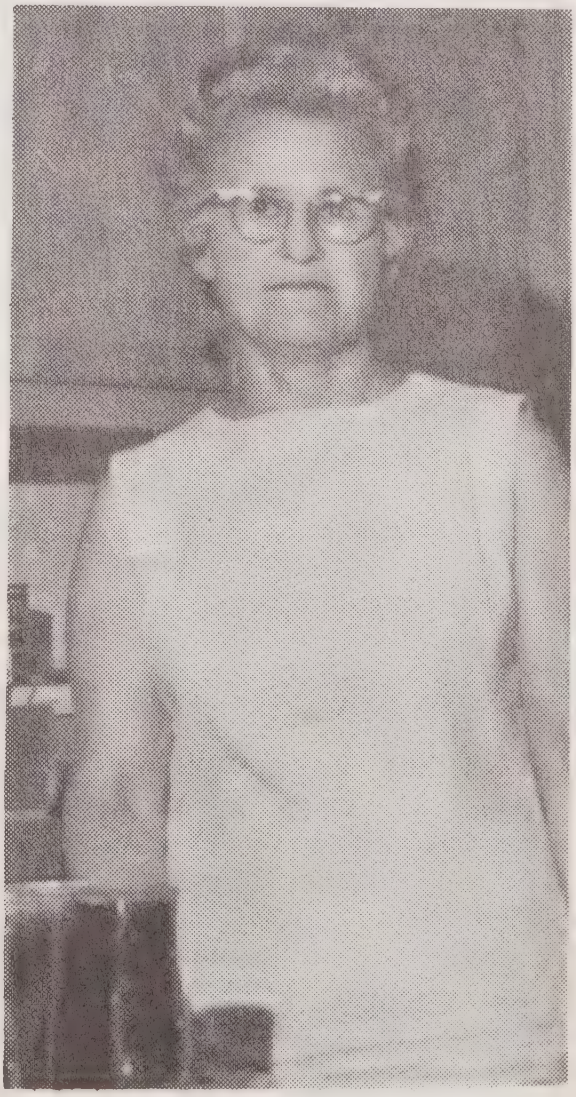
MRS. GORDON SCHRONCE

LEMON CHESS PIE

2 eggs
1 cup granulated sugar
dash salt
juice and grated rind of 1 lemon
butter the size of a walnut, melted

Beat the eggs well, and then add the remaining ingredients, mixing well. Pour into an unbaked pie shell and bake at 375 degrees until the top is light brown and the pie is firm, about 25 to 30 minutes.

MRS. WALTER LINEBERGER



MRS. FRED B. KISER

Ice Cream-Sherbert

GELATIN FRAPPE
(Home-made "Icie")

One 3-ounce package flavored gelatin
¼ cup hot liquid (fruit juice or water)
4 cups crushed ice

Put gelatin in blender and add hot liquid. Cover and process until dissolved. Stop blender and add ice. Cover and process until contents are a smooth, snowy consistency. Serve in tall glasses with straws, or in sherbet glasses as a dessert. Yield, 1 quart.

MRS. TED BARNETT

PINEAPPLE ICE CREAM

½ pint whipping cream
2 cans sweetened condensed milk
½ teaspoon salt
1 can (no. 2½) crushed pineapple
1 can (no. 303) crushed pineapple
1 teaspoon vanilla
Enough milk to fill 1½ gallon freezer

Mix all ingredients and freeze in hand or electric freezer until firm. Pack with ice and let stand about one hour.

MRS. MACK LITTLE

ORANGE SHERBET

6 large orange drinks (Orange Crush, Nehi or others)
1 large can crushed pineapple
1 can sweetened condensed milk

Pour all ingredients into ice cream freezer and you have delicious sherbet.

MRS. JAMES KISER

LEMON ICE CREAM

Too many people stop making freezer ice cream when school starts, says Dottie. She likes to serve this delicacy all year round.

8 lemons
2 cups sugar
1 quart whole milk
2 eggs
2 large cans condensed milk
1 tablespoon flour
1 teaspoon vanilla

Juice the lemons and mix with sugar. Let this stand one hour.

Beat eggs, add canned milk, flour and vanilla. Mix well, then blend together with the lemon juice mixture.

Beat in electric mixer for about 2 minutes, until creamy. Pour into a 2-quart ice cream freezer, adding the whole milk to fill the remainder of the ice cream can.

MRS. TOMMY KEEVER

BLACKBERRY JELLY

Put freshly gathered and slightly underripe whole berries in pan with no sugar or water - cook until done. Take off stove and strain and measure, then put juice back on stove and bring to a boil. Add 1 1/2 cups sugar to each cup of juice. Take off heat immediately and stir until sugar is dissolved. Pour into sterilized jelly glasses.

MRS. GEORGE ROBINSON

QUICK APPLE BUTTER

1 gal. apple sauce
2 qts. sugar
2 pkgs. cool aid (cherry)

Cook 30 minutes. Add few drops cinnamon oil to taste or ground cinnamon, red food coloring. Stir continually while cooking. Pour into jars and seal.

MRS. ROBERT G. BURGIN

JELLIES

TWO-TONE APPLE JELLY

2 cups apple juice
3 cups sugar
Red and green food coloring

Bring juice to rolling boil in large sauce pan. Add sugar and stir until dissolved. Pour half into another large pan. To one add red coloring to desired shade. To the other add green coloring to desired shade. (add slowly until familiar with amount needed as it is easy to add too much). Cook about five minutes or until mixture drops off end of spoon. Pour baby food jars or jelly glasses about ⅓ full, using separate containers for both colors. The next day repeat the process, and the third day fill jars, cover with parafine and seal. (You will have red and green layered jelly and vice versa perfect for the holidays ahead.)

MRS. MACK LITTLE

BLACKBERRY TOPPING FOR ICE CREAM

Cook berries for 10 minutes in small amount of water. Strain juice in jelly bag-squeeze.
To:
1 qt. berries
2 cups sugar

Cook until slightly thickened. Ladle into hot jars and seal. Serve over ice cream.

MRS. ROBERT G. BURGIN

MRS. NEAL HARMON

MEATS

MOTHER'S CHICKEN LOAF

1 chicken or four cups cut fine
2 cups cooked rice
2 cups bread crumbs
¼ cup pimento (chopped)
¼ cup melted butter
4 eggs (well beaten)
1 teaspoon salt
½ teaspoon pepper
1¼ pints chicken broth

Bake in 350 degree oven around 1 hour.

MRS. CARROLL HEAVNER

TUNA NOODLE CASSEROLE

1 can tuna
1 can chow mein noodles
1 can mushroom soup
1 cup chopped celery
1/2 cup chopped onion
1/4 cup water

Mix soup and water in casserole dish. Add tuna, celery, onion and one half of noodles. Mix lightly. Add remaining noodles and bake 15 minutes at 400 degrees.

MRS. GORDON SCHRONCE

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BUILDING HEADQUARTERS

CRONLAND'S

Charlotte Hwy. Lincolnton, N. C.

HAMCHEEZERS

8 hamburger buns
2 3-ounce packages sliced spiced ham, or 1 can Treet, finely shredded
½ pound shredded Swiss or American cheese

For Sauce, combine:

¼ cup soft butter or margarine
1 tablespoon chopped onion
1 tablespoon chopped parsley
1 teaspoon mustard, dry or prepared
½ teaspoon Worcestershire sauce

Spread sauce on buns. Toss ham and cheese together. Pack lightly into balls and put one into each bun. Wrap each in foil. Grill over hot fire about 20 minutes, or cook about 25-30 minutes in 375 degree oven. Eight servings.

MISS DOROTHY LONG

MRS. F. W. CASH

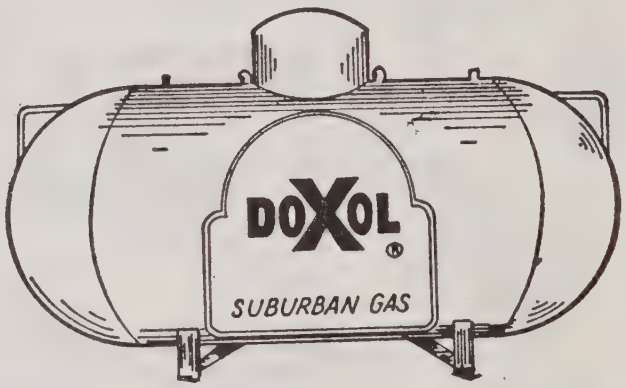
★★★★★★★★★★★★★★★★★★★★★★★★

MARY'S MEAT LOAF

1½ lbs. ground beef
1 cup bread crumbs
Milk
1 egg
Green pepper
Onion
1 teaspoon salt
¼ teaspoon black pepper

Mix all ingredients then top with mixture made of the following; ½ cup catsup, 3 tablespoons brown sugar, ¼ teaspoon nutmeg, ¼ teaspoon mustard and bake at 375 degrees for 45 minutes.

MRS. HARRY DAVIS



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DOXOL

LINCOLNTON, N. C.

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MRS. JAMES KISER

CHICKEN PIE

Cook two 1½ lb. chickens (fryers) until tender. Remove meat and cut into small pieces. Make sauce from stock by mixing flour and water according to amount. Add ¼ stick margarine, salt and black pepper to taste. Roll bottom crust for baking dish size 9x13, cut into strips, prebake on cookie sheet slightly, but not brown. Place crust and pour slightly thickened sauce to cover completely. Place top crust over chicken and cut air holes for steam to escape. Bake in 400 degree oven until golden brown.

MRS. ADDISON RHYNE

CHICKEN TETRAZZINI

This is a good recipe for family get-togethers, says Mary, because it serves 16 and can be fixed ahead of time.

5 pound hen
4 ounces almonds, blanched and slivered
2 cans mushroom soup
6 strips pimento
6 ribs celery
1 green pepper
1 large onion
1½ cup cooked rice
1 cup cheese

Cook the hen and cut up the meat. Cook the rice in the chicken broth. Cut up the pimento, celery, pepper and onion.

Fill a large casserole dish with all the ingredients except cheese and bake at 350 degrees for 1 hour. Put cheese on top and melt just before serving.

MRS. DAVE ABERNETHY

PICKLED SHRIMP

Make a tart French Dressing. Method: Boil vinegar, add allspice, few peppercorns. Mix in oil, salt and pepper. Be sure to have enough dressing to pour over the shrimp. Use a large bowl or casserole dish, someting you can layer the shrimp and other ingredients in. Layer the shrimp, which have been boiled (in water or stale beer); bayleaves; onions (thinly sliced) and lemons (also thinly sliced) until all the shrimp are used. Pour dressing over this. Let stand an hour or so. Taste and season as you desire. Suggested seasonings — horseradish Worcestershire, more salt.

MRS. ALEX McNEILL

STROGANOFF CASSEROLE

1 can cream of celery soup
½ cup sour cream
½ to ¾ cup milk
1 cup cubed cooked chicken (or 7 oz. can of tuna, drained)
2 tablespoons chopped parsley
2 tablespoons chopped pimento
¼ teaspoon salt
Dash of pepper
2 cups cooked noodles (cooked rice may be used)
2 tablespoons buttered bread crumbs

Blend soup and sour cream; sitr in milk. Add chicken or tuna, parsley, pimento, seasonings and noodles. Pour into 1½ qt. shallow baking dish. Top with crumbs. Bake at 350°F. for 30 minutes. Makes 4 to 5 servings.

MRS. HOWARD H. ROBINSON

HOT CHICKEN SALAD

2 cups chopped chicken (cooked)
3 hard boiled eggs (chopped)
1 cup chopped celery
½ cup mayonnaise
1 tablespoon lemon juice
1 can cream chicken soup (undiluted)
½ cup slivered almonds
Salt and Pepper
1 small can chow-mein noodles

Mix all ingredients in baking dish. Top with 1 can of chow-mein noodles. Bake in 400 degree oven for 20 minutes.

MRS. ADDISON RHYNE

This recipe for Steak Marinate calls for two pounds, any cut of beef. Mrs. Aderhold uses the lean chuck and says marinated it tastes like sirloin.

STEAK MARINATE

2 lbs. any cut of beef
Marinate:
3 cloves garlic, chopped
¼ c. soy sauce
¾ c. salad oil
1 tbs. vinegar
2 tbs. Worcestershire Sauce

Have beef cut into 1½ to 2 inch pieces. Place beef into marinate sauce and let stand for at least two hours. Grill.

MRS. TOM ADERHOLD

OVEN-FRIED CHICKEN

1 Broiler cut up
½ teaspoon salt
1 teaspoon curry powder
¼ cup boiling water
1 chicken bullion cube
¼ teaspoon dry mustard in 1 teaspoon water
1 teaspoon Worcestershire
½ teaspoon oregano
¼ teaspoon paprika
Dash hot pepper sauce

Salt chicken, place skin side down in shallow baking dish. Mix remaining ingredients and brush both sides of chicken, with mixture. Bake at 350 F about 45 minutes, turning and basting often until tender. Broil for 5 min. before serving to make chicken crisp. This recipe serves 3 and has only 220 calories per serving.

MRS. RUBY KEEVER

CHICKEN CHOW MEIN

1 green pepper, cut in strips
2 c. celery, cut in short strips
1 c. thinly sliced onions
1 c. mushrooms, drained
4 T. butter
2 c. chicken stock
1 t. salt
⅛ t. pepper
3 T. cornstarch
3 c. diced chicken
3 T. soy sauce
1 No. 2 can bean spouts
2 cans chow mein noodles

Saute green pepper, celery, onions and mushrooms in butter. Add stock, salt and pepper; bring to boil. Mix cornstarch with small amount of water to make paste, add to liquid and stir until thick. Add chicken and stir in soy sauce; add bean soputs. Heat thoroughly and serve over noodles. This amount will serve 8 people.

MRS. CALVIN HARKEY

PORK CHOP DINNER

10 tablespoons uncooked rice
4-5 pork chops
Slice of onion for each chop
Slice of bell pepper for each chop
Slice of tomato for each chop
1 can of Campbell's Beef Broth

Preheat oven to 350°. Butter a casserole dish and place rice in bottom. Salt to taste. Brown the pork chops and place on rice. Add onion, pepper, and tomato. Pour beef broth soup over. Cover and bake for 1 hour at 350°. Serves 2-3.

MRS. KEN FINGER, JR.

M. M. PIZZA

1 package hot roll mix
I pound ground beef
Dash Salt
2 tablespoons flour
1 tablespoon shortning or drippings from browned beef
1 #2 can tomato juice
½ teaspoon sugar
1 tablespoon chilled powder
½ teaspoon garlic salt
Dash Italian seasonings
1 large onion
6 ozs. sharp cheddar cheese
6 ozs. mozzarella cheese

Saute sliced onion in small amount of oil. Drain. Add salt to ground beef and brown lightly. Drain.

Using shortening or drippings, add flour and brown. Add tomato juice, chili powder, sugar, garlic salt and Italian seasoning. Simmer slowly until thickened.

Prepare yeast dough on two pizza pans following directions on package.

Sprinkle ground beef over dough. Add onions, grated cheddar cheese and mozzarella cheese which has been cut into strips. Cover with the tomato mixture and bake at 425 degrees for 25 minutes. Serves 6 to 8.

MRS. CARROLL ROBINSON

PORCUPINE BALLS

1½ lbs. hamburger
½ cup uncooked rice
1 teaspoon salt
½ teaspoon pepper
2 tablespoons chopped onions

Form into balls. Mix 1 can tomato soup and ½ cup water. Bring to boil, drop balls into boiling mixture and simmer 1 hour.

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BAKED FISH

3-4 lb. fish
Butter
Juice of 1 lemon

Polly uses stripped bass often and always lines her baking dish with aluminum foil, this way she can encircle the fish and its easier to dot with butter, salt and baste with lemon juice. She garnishes the fish with lemon slices before putting it into oven and covering with foil and baking at 350 degrees for 20 minutes. Then she uncovers and bakes approximately 20 minutes more, depending on size of fish.

MRS. JOHN ANDERSON

BEEF STEW

4 pounds lean beef cut in small cubes
1 bay leaf
6 or 8 large potatoes, cut in small pieces
2 cups cut up celery and some of the tops.
1 bunch of carrots
1 can mushroom gravy

Brown the beef in Dutch oven, add 2 cups water, simmer an hour, then add the bay leaf, carrots, celery, tops, potatoes and the small can of mushroom gravy. Simmer for a couple of hours.

MRS. RUBY KEEVER

MARGUERITE'S BARBECUED PORK CHOPS

This is a good recipe to put in the oven for supper and let cook while you do something else, said Marguerite. It also warms over well if your husband is one who doesn't always get home for supper right on time, she said.

Pork chops cut ¾-inch thick

SAUCE

2 tablespoons vinegar
2 tablespoons catsup
1 tablespoon lemon juice
3 tablespoons brown sugar
1 teaspoon salt
1 teaspoon chili powder
4 tablespoons water
2 tablespoons Worcestershire cause
2 tablespoons butter
1 teaspoon mustard
1 teaspoon paprika

Mix well ingredients together in a saucepan and heat thoroughly. Salt and pepper chops and dip into the sauce. Place them in a casserole dish, pouring the sauce over them. Bake for 1 hour and 45 minutes at 325 degrees.

MRS. LEARY REID

AG'S SHRIMP LOUIS

½ pound small raw shrimp
¼ cup mayonnaise
¼ cup sour cream
2 tablespoons chili sauce
1 teaspoon lime juice
½ teaspoon sugar
½ teaspoon grated onion
¼ teaspoon seasoned salt

Cook shrimp. Blend other ingredients, and add shrimp. Serve to six people over lettuce.

MRS. DON RUDISILL

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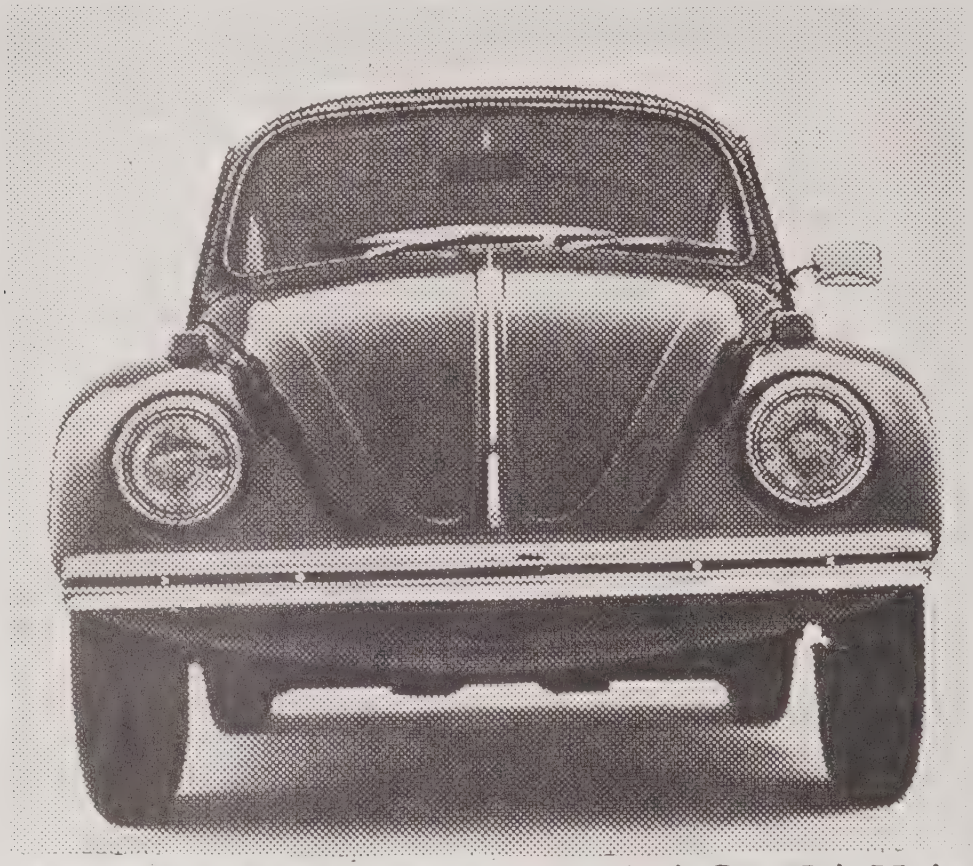

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SOUR CREAM CHICKEN BREAST

10 half chicken breasts
2 cups sour cream
1 tablespoon Worcestershire sauce
½ teaspoon Tabasco sauce
1 clove garlic peeled or 1 teaspoon pureed garlic
2 teaspoons salt
1¼ teaspoons paprika
Kellog crumbs

Combine all ingredients except Kellog crumbs cover closely and place in refrigerator overnight. In the morning, coat chicken with crumbs. Place in a greased shallow baking dish. Cover again and return to refrigerator for at least an hour. Bake for 1 hour, 15 minutes, at 325 degrees.

MRS. M. L. CANADAY

BURGUNDY BEEF

Saute in oil 1 medium onion, and place in a 9 x 11 casserole. Dredge in seasoned flour 2 pounds chuck cut into 1½ inch cubes and brown lightly. Put into the casserole. Pour over this one can beef boullion. Fill the can with burgundy and pour into the casserole. Also add 1 small can sliced mushrooms. Bake at 350 degrees for 2 hours. This will serve four people.

MRS. DON RUDISILL

HAMBURGER COVER-ALL

1½ lbs. lean hamburger
2 large onions
4 stalks celery
1 large green pepper
2 cans mixed vegetables
1 can cream of mushroom soup
2 cans of tomato sauce
2 tbsp. salt
1 tbsp. black pepper
2½ tbsp. Worcestershire sauce
1 tbsp. garlic salt (optional)
1 cup rice
4 slices American cheese

Saute onions, celery and green pepper. When tender, add hamburger and cook until brown. While browning meat, add salt, pepper, garlic salt and Worcestershire sauce. Drain off mixed vegetables and place in pan with meat, etc. Add mushroom soup, tomato sauce and American cheese. Mix well, cover and allow to simmer for no less than ten minutes. Stir occasionally. Prepare rice by your favorite method. Spoon Cover-All over rice and serve with salad and French bread.

BOB LANCASTER

MARGARET'S SPECIAL QUAIL

Sprinkle quail freely with salt and pepper. Put about six tablespoons margarine in a frying pan and place the quail in the pan. Brown the birds on both sides, then remove them from the pan, placing them in a casserole dish.

Add water to the drippings in the pan and blend well. Pour this over the quail. Cover and cook in a 325-degree oven for about an hour or until tender. Serve on a platter garnished with parsley and sprinkled with paprika.

MRS. A. J. SMITH

BARBEQUED CHICKEN

1 medium onion, chopped
2 teaspoon vinegar
1 cup catsup
½ tbsp. mustard
1 cup water
2 tbsp. brown sugar
¼ cup lemon juice
3 tsp. Worchestershire sauce
½ cup chopped celery
Salt

Brown chicken in margarine. Arrange chicken in baking dish and after mixing above ingredients pour over it. Bake 1½ hours at 325 degrees.

MISS WANDA CUNDIFF

CHICKEN FRUIT SALAD

3 cups diced cooked chicken
1 cup diced celery
1 cup orange sections
1 cup pineapple tidbits, drained
½ cups slivered almonds, toasted
2 tablespoons salad oil
2 tablespoons orange juice
2 tablespoons vinegar
1 teaspoon salt
½ cup mayonnaise or salad dressing

Combine first five ingredients. Blend salad oil, orange juice, vinegar and salt. Add to chicken mixture. Chill 1 hour. Drain. Add mayonnaise and toss. Makes 8 to 10 servings.

MISS DOROTHY LONG

HAMBURGER POT PIE

6 medium size potatoes
1½ lbs. lean hamburger
2 large onions
4 stalks of celery
1 large green pepper
2 large cans French Style green beans
1 large can of green peas
1 large can whole kernel corn
2 small cans tomato paste
1 can chopped mushrooms (optional)
2 tbsp. salt
1 tbsp. black pepper
2½ tbsp. worcestershire sauce
1 tbsp. garlic salt (optional)
4 slices American cheese

Peel and dice potatoes and cook. Saute onions, celery and green pepper. Pour off excess oil and place in mixing bowl. Brown hamburger, seasoning with salt, pepper, garlic salt and Worcestershire while cooking meat. Place in large mixing bowl with onions, etc. Drain French beans, peas and corn. Add to mixing bowl along with tomato paste and mushrooms Mix well and place in casserole dish. Level mixture and cover with cheese. Place the already cooked potatoes, after whipping, over the top of the cheese and meat.

Cook in pre-heated oven at 350 degrees for thirty minutes.

BOB LANCASTER

MRS. GORDON SCHRONCE

SMOTHERED ROAST

2 to 4 lb. Roast of your choice
1 can tomatoes
1 tablespoon sugar
2 teaspoons salt
1 tablespoon vinegar
1 teaspoon Texas Pete
Dash of garlic salt
1 large onion — chopped
2 tablespoons flour
1 teaspoon black pepper
1 teaspoon Worcestershire sauce

Mix all ingredients and pour over roast. Bake in covered dish or pan at 275 degrees for 3 hours.

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Approximate Shipping Weight: 280 lbs.

Specifications Subject to Change at Manufacturer's Option

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CHICKEN CACCIATORA

Chicken pieces to suit your family
1 onion, chopped.

Sprinkle chicken with salt and pepper, and brown in oil. Push to one side of the pan while sauteing the onion.

1 six-ounce can tomato paste
2 cups hot water
¼ cup dry red wine
1 bay leaf
1 clove garlic
1 teaspoon oregano
¼ teaspoon Tabasco sauce
½ teaspoon celery seed
1 small can mushroom pieces, drained .

Combine all the above ingredients and pour over chicken and onion. Cover and simmer about 30 minutes. Uncover and simmer until sauce is as thick as desired.

Serve with spaghetti.

MRS. RAYMOND UNDERWOOD

RICE AND BEEF CASSEROLE

2 cups uncooked rice
1 teaspoon salt
1 pound lean ground beef
2 cans beef consomme
1 stick butter or margarine
2 medium onions, chopped

Melt butter or margarine in heavy skillet. Brown onions and beef lightly.

Put rice in greased 1½ quart casserole. Add salt and pour consomme over rice. Add meat mixture, and cover with foil.

Bake at 350 degrees for 1 hour. Serves 6.

MRS. ALMA DELLINGER

PEPPER 'N ONION STEAK

¼ cup flour
½ t. salt
Dash pepper
1½ lbs. round steak (½ in. thick)
2 T. shortening
1 small clove garlic, minced
1 can (10¾ ounces) beef gravy
⅓ cup ketchup
¼ c. chopped green pepper
¼ c. chopped onion

Pound flour and seasonings into steak in large skillet, brown steak in shortening. Pour off fat. Stir in remaining ingredients. Cover; cook over low heat 1 hour or until tender. Stir several times. Serves four.

MRS. CALVIN HARKEY

CHICKEN SPAGHETTI

Boil a fat hen, adding salt, several bay leaves, a lemon thinly sliced, and one thinly sliced onion. When tender pick meat off the bone, discarding skin. Save broth.

Boil 1 package Vermicelle spaghetti or any thin spaghetti in broth of chicken until done. Don't drain, but add chicken pieces, 1 large can mushroom pieces and the following ingredients tied in a muslin bag:

1 clove garlic, onion-diced, bay leaves, cloves, peppercorns. Simmer for two hours stirring to keep from sticking to bottom of pan.

MRS. ALEX McNEILL

SKILLET DINNER

2 pounds ground beef
8 oz. box macaroni
2 medium onions
1 large can tomatoes
Salt to taste
Dash of Worchestershire
Dash of Tabasco

Cook macaroni, not completely done but until it appears tender. Brown ground beef and onion while macaroni is cooking and add tomatoes and salt to taste, along with Worcestershire and Tabasco. Drain macaroni and add to meat mixture, cooking 30 minutes longer over low heat, and stirring occasionally.

MRS. JOHN ANDERSON

FLEMISH BEEF RAGOUT

1½ pounds stew beef
2 tablespoons oil
2 large onions, sliced
1 clove garlic. minced
2 teaspoons salt
½ teaspoon thyme
¼ teaspoon seasoned pepper
1 bay leaf
1 can condensed beef broth
1 can (12 ounces) beer

Brown beef in oil and remove. Saute onion and garlic. Add remaining ingredients and meat.

Simmer, covered, for two hours.

Blend 4 tablespoons flour and ½ cup water. Stir into stew until thickened.

Serve with rice, noodles or potatoes.

MRS. RAYMOND UNDERWOOD

CHOPSTICK TUNA

1 can Cream of Mushroom Soup
1 3-oz. can Chow Mein Noodles
6½ or 7 oz. can Tuna
1 cup sliced celery
¼ cup chopped onion
¼ cup water

Combine soup and ¼ cup water. Add ½ can noodles, the tuna, celery, onion; toss lightly. Place in ungreased baking dish. Sprinkle remaining noodles on top. Bake at 375° for 15 minutes or till heated through. Serves 4-5.

MRS. KEN FINGER, JR.

ORIENTAL CHICKEN WINGS

¼ cup soy sauce
½ cup water
2 tablespoon brown sugar
½ cup sherry
2 green onions cut in 1 inch pieces
1 teaspoon dry mustard
10 chicken wings separated at joints

Combine all ingredients in medium size saucepan. Cover, heat to boiling; simmer 30 minutes. Uncover; simmer 15 minutes longer, basting frequently. Serve hot or cold.

Will serve six.

MISS MABEL SEAGLE

HUNGRY BOY CASSEROLE

1 1/2 lbs. ground beef
1 c. sliced celery
1/2 c. each chopped onions and green pepper
3/4 c. (6 oz.) tomato paste
3/4 c. water
1 tsp. each of salt and paprika
1/2 tsp. monosodium glutamate
1 1-lb. can of pork and beans, undrained
1 1-lb. can lima beans, undrained
1 can of canned biscuits

Saute in skillet beef, celery, onion, green pepper until tender; drain. Add water, tomato paste, salt, paprika, and monosodium glutamate. Simmer for a few minutes. Place meat mixture in baking dish; place biscuits on top. Bake at 425 for 20 to 25 minutes. Serves six.

MRS. ROBERT HOWARD

MRS. ROBERT G. BURGIN

DOTTIE'S SPAGHETTI SAUCE

1 large belle pepper
1 large onion
1 large can tomatoes
2 small cans tomato paste
1 tablespoon A-1 Sauce
½ cup tomato catsup
3 pounds ground beef
3 tablespoons chili powder

In a deep pan, brown the chopped pepper and onion. Add the ground beef and brown or steam until color changes.

Add the remaining ingredients and stir until well blended. Salt and pepper to taste.

Let this simmer at least one hour. ("I let mine simmer about 3 or 4 hours," Dottie explains.)

Serve over cooked spaghetti.

B-B-Q

4 to 5 lbs. pork
1 1/2 cups water
1/2 cup tomato catsup
1/2 cup worcestershire sauce
1 cup vinegar
1 cup chopped onion
2 Tbl. brown sugar
3 Tbl. dry mustard
1/2 tsp. black pepper
1/2 tsp. red pepper
1 tsp. salt

Mix all ingredients in covered vessel and place pork in center. Cover and bake in oven 350 degrees until pork is tender. Let cool and cut or shred pork and leave in sauce. If too much fat, skim.

MRS. GEORGE ROBINSON

BEEF STROGANOFF

1 lb. hamburger
2 tablespoons flour
1 cup water
1 envelope of Lipton's Onion Soup
½ pint of sour cream

Brown hamburger in skillet, add 2 tablespoons of flour and blend. Add water and stir till of gravy consistency. Add onion soup and sour cream and blend well. Let simmer 15-30 minutes and serve over hot buttered noodles. Serves 4-5.

MRS. KEN FINGER, JR.

BUSY MOTHER'S CASSEROLE

1 pound ground beef
1/2 cup chopped onion
1/2 cup celery, diced
1 cup V-8 vegetable juice
1/4 cup bell pepper, chopped
1 cup Pepperidge Farm bread dressing
1 package instant potatoes
Salt and pepper to taste
(Makes about 8 servings)

Brown gound beef and onions till meat is crumbly. Add celery, pepper and vegetable juice. Simmer till vegetables are tender. Add dressing, salt and pepper. Put mixture into casserole dish. Top with whipped potatoes made from package of instant potatoes; following directions on package except using all milk instead of water. Bake at 350 degrees for 45 minutes.

MRS. JIMMY DELLINGER

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FOOD STORES

SALMON LOAF
WEST COAST STYLE

1 one pound can salmon (2 cups)
6 slices toasted bread crumbs
1 egg, slightly beaten
¾ cup milk
2 tbl. minced onion
½ teaspoon salt
⅛ tsp. pepper
2 tablespoons melted butter
3 tbl. fresh, frozen or canned lemon juice

SAUCE

¼ cup melted butter
¼ cup lemon juice
⅛ teaspoon salt

Start heating oven to 350. To drain salmon, add bread crumbs, egg, milk, onion, salt, pepper, 2 tablespoons butter, 3 tablespoons lemon juice, toss with fork. Turn into greased 9x5x3 loaf pan. Bake 40 to 55 minutes or until done. Meanwhile for sauce, combine ¾ melted butter, ¼ cup lemon juice, ⅛ tsp. salt.

To serve: Pour sauce over salmon in pan or serve loaf and sauce separately. Makes 6 servings.

MRS. HARRY RITCHIE

MEAT LOAF

3 lbs. ground hamburger
1 beef bouillion cube dissolved in 1/2 cup hot water
2 eggs, well beaten
1 cup quick Quaker Oats
1 small can tomato sauce (then fill can with sweet milk)
1 teaspoon salt
1/2 teaspoon pepper

Mix together, shape into a loaf and bake at 350 degrees for one hour.

MRS. FRED WALDEN

GREEN BEAN CHILI

2 No. 2 cans cut green beans
1 can tomato sauce
½ pound lean ground beef
½ onion chopped fine
½ cup green bean liquid
Chili power to taste

Drain beans (save liquid)

Saute ground beef and chopped onion until tender. Add tomato sauce and ½ cup liquid from beans. Simmer 5 minutes. Add green beans and chili powder to taste. Simmer together 20 minutes. Serves 4, 168 calories per serving.

MRS. RUBY KEEVER

BARBECUE CHICKEN

1 broiler size chicken, cut in pieces. Grease pieces lightly with butter. Brown under broiler.

SAUCE

¾ cup tomato catsup
2 tablespoons vinegar
1 tablespoon chili powder
¾ cup water
2 tablespoons Worcestershire sauce
1 tablespoon salt
½ teaspoon black pepper

Heat to boiling in saucepan. Pour over browned chicken. Seal with aluminum foil and bake at 400 degrees for 45 minutes.

MRS. HUBERT HEDSPETH

INSTANT RUSSIAN TEA

½ cup instant tea
2 cups Tang
1¼ cups sugar
1 teaspoon ground cinnamon
½ teaspoon ground cloves
2 envelopes unsweetened lemonade mix

Mix all ingredients well and store in an airtight container. Use 3 teaspoons mix per cup of water.

HOT PUNCH

2 quarts apple juice
1 small can pineapple juice
3 small bottles little cinnamon candies

Mix and stir constantly as you bring to boil. Serve very hot. Makes 15-20 servings.

MRS. ARNOLD SAUNDERS

CITRIC ACID PUNCH

2 ounces citric acid
8 cups sugar
4 oranges
1 large can (1 quart, 14 ounces) pineapple juice

Pour 1/2 gallon water over citric acid and let stand overnight. Add sugar, juice of the oranges and pineapple juice. Add water to make two gallons or desired strength. Serves 50.

MRS. J. P. MUNDY

Miscellaneous

CHEESE PENNIES

1 stick margarine
½ pound grated mild cheese
1 cup flour
½ teaspoon salt
½ package onion soup mix

Let margarine and cheese come to room temperature, then mix together. Add other ingredients, blend well and divide into four parts. Make into rolls. Roll each in foil and freeze. Then slice thin and bake at 400 degrees eight minutes. Makes about five dozen pennies.

MRS. ARNOLD SAUNDERS

CHEESE STRAWS

½ lb. sharp cheese, grated
½ lb. margarine
dash red pepper
1 teaspoon paprika
2½ cups flour

Mix together with a spoon the soft margarine and grated cheese. Add flour and seasonings, stirring until well blended.

Fill cookie press, using any design you would like, and press onto an ungreased cookie sheet.

Bake for 12 minutes at 350 degrees.

MRS. A. J. OWEN

HOLIDAY NUT

1 lb. pecans (shelled)
1 lb. walnuts (shelled)
1 lb. almonds and brazil nuts mixed (shelled)
4 egg whites
2 cups sugar
1 stick (¼ lb.) butter
1 stick (¼ lb.) margarine
Pinch of salt

Roast nuts for 13-15 minutes at 350 degrees and cool. Beat egg whites until stiff peak forms. Add sugar and salt, beat until blended. Fold in nuts. Melt butter and margarine in large deep pan and pour mixture into melted butter-margarine. Bake at 300 degrees for 45 minutes, stirring every 15 minutes.

MRS. HAROLD HONEYCUTT

MRS. BILL KEEVER

SCRABBLE

2 lbs. pecans
1 12-oz. package shredded wheat squares
1 10½-oz. package Cheerios
1 12-oz. package rice squares
1 6½-oz. package pretzels, bits or squares cheese crackers

Melt over low flame 2 cups margarine (the scrabble keeps better with margarine than with butter) and add to it 1 or 2 tablespoons Worcestershire sauce, 1 tablespoon garlic salt, 1 tablespoon salt and ½ teaspoon hot pepper sauce. Pour this slowly and evenly over the cereal mixture which has been put into a large heavy pan. Bake this at 250 degrees for 2 hours stirring every 15 minutes. Mrs. Owen says to be very careful when stirring the scrabble, because it will break easily.

MRS. A. J. OWEN

SOMETHING DIFFERENT

Want something different in the way of sandwich spread? Mrs. Dellinger suggests this: Spread one slice bread with peanut butter. Spread the other side with chili sauce. Put the slices together and enjoy a new taste thrill.

"It sounds screwy, but it is delicious!" she says.

MRS. ALMA DELLINGER

PICKLES

BREAD-AND-BUTTER PICKLES

1 gallon thinly sliced cucumbers
2 green peppers, thinly sliced
8 small onions, thinly sliced
½ cup salt

Place the above ingredients in a plastic or enamel bowl, sprinkling with the salt. Cover with crushed ice and let stand for three hours.

Make a syrup of 5 cups sugar, 1½ teaspoon tumeric powder, ½ teaspoon ground cloves, 1 teaspoon celery seed, 2 tablespoons mustard seed, and 5 cups vinegar. Mix the dry ingredients, and then add the vinegar. Bring to the boiling point and pour over the drained cucumber, pepper and onions. Return to the boiling point, then turn the heat down and simmer for 10 minutes. Seal in pint jars.

MRS. ALMA DELLINGER

ICICLE PICKLES

Cut large cucumbers in eighths lengthwise; let stand in ice water eight hours or overnight. Pack into hot sterilized, filling center of each jar with with two pieces of celery and four pieces of medium size onion cut into eighths. Combine 1 quart vinegar, ⅓ cup salt and 1 cup sugar. Heat to boiling, fill jars and seal.

MISS DOROTHY LONG

PICKLES

Let cucumbers stand in salt 1 hour
Boil: 1 quart vinegar (white)
1½ cups water
1 tablespoon dry mustard
1¾ cup sugar

Wipe salt off cucumbers and drop in boiling mixture and leave until they change color. Pack in jars and let mixture boil again. Pour over cucumbers.

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CHUNK CUCUMBER PICKLES

2 qt. cucumbers
½ cup salt
Boiling water to cover
2 cups vinegar
Spices to taste
2 cups sugar

Cut cucumbers into one-inch chunks; cover with boiling salt water, and let stand for 10 minutes. Drain. Combine sugar, vinegar, and spices and bring to the boiling point. Add hot cucumbers. Let them boil for 5 minutes and begin packing into jars. Never try to fix over 4 qts. at one time for the vinegar will boil too long and loose its strength.

MRS. MONROE HOUK

PICKLED GREEN BEANS

A real delicacy to serve as hors d'ouerves, says Margaret.

Pick the green beans just before they are mature, when they are small and tender. Break off the ends and pack them into sterilized jars.

To each pint of beans, add ½ teaspoon red pepper, 1 bulb of garlic and 1 teaspoon dill or 1 head fresh dill.

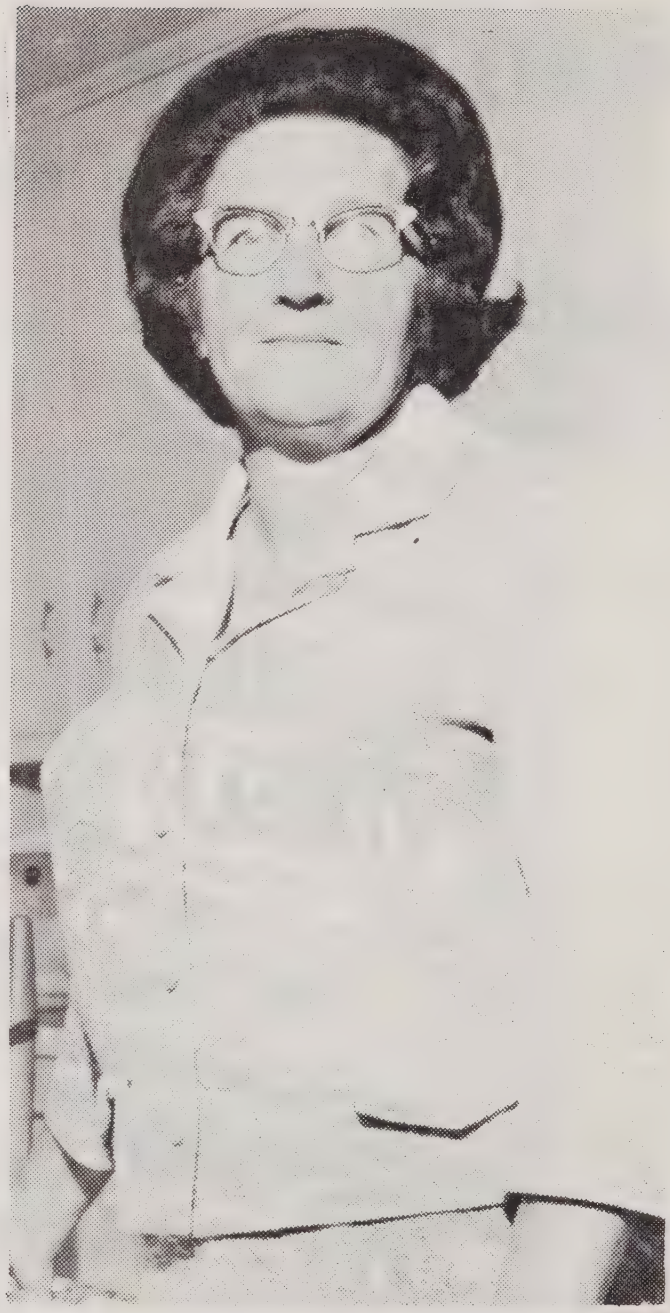
Bring to a boil the following:

2 cups vinegar
2 cups water
¼ cup table salt

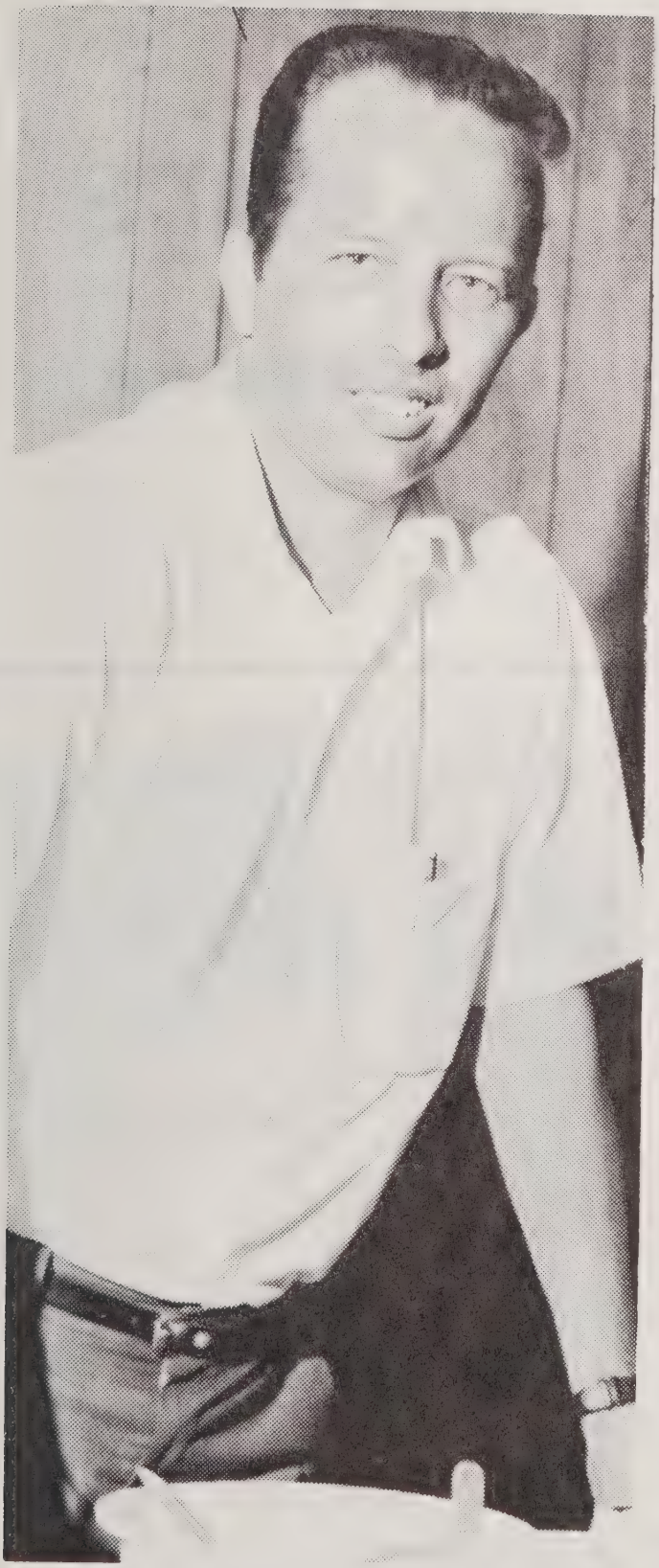
(This makes enough liquid for 4 pints of pickles.)

Pour this over the beans and seal the jars. Let stand at least two weeks before using.

MRS. A. J. SMITH



MRS. ROSA LEE COFFEY



BOB BUFF

PUNCH

HELEN'S PUNCH

1 package Kool Aid
1 quart water
1 large can pineapple juice
1 cup sugar
1 small can frozen lemonade
1 small can frozen orange juice
1 quart bottle Ginger Ale

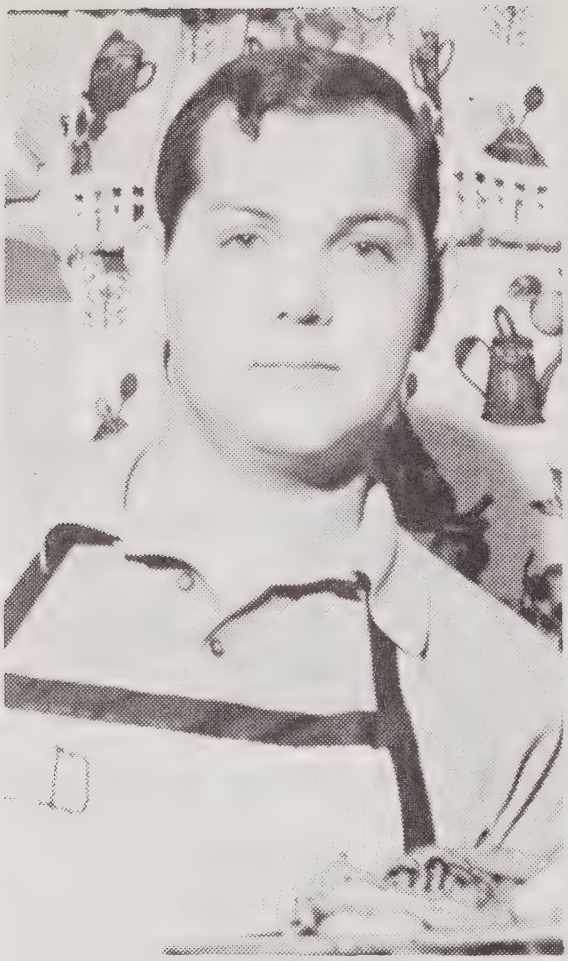
If you're planning a party and would like to have the punch a particular color use lemon or lime Kool Air for green punch or strawberry or cherry for pink punch.

MRS. JAMES KISER

RUSSIAN TEA

Pour four cups boiling water over 5 tea bags; and 1 spoonful of whole cloves in tea pot and let stand 10 minutes. Boil 3 cups sugar, 3 cups cold water, add juice 1 can frozen orange juice, ½ cup lemon juice, 1 no. 2 can pineapple juice. Then add to water, sugar and juices 8 cups of cold water. Store in refrigerator until ready to serve. Will serve around 20.

MRS. JAMES CRISSON



LARRY DELLINGER

SALADS

AMBROSA SALAD CONGEALED

1 package lemon jello
1 package lime jello
1 can grapefruit, orange sections
1 can madrian orange sections
1 can pineapple cubes
2 bananas (optional)
½ cup chopped pecans
¼ cup coconut

Drain juice from canned fruit and boil with extra water. After combining jello and fruit, congeal. Top with mixture of cream cheese, made by adding a little canned milk to cream cheese.

MRS. BOB HUITT

*MAGAZINES

*JEWELRY

*SNACKS

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HEAVENLY HASH

1 can #303 sliced peaches
1 can of pears
1 can pineapple (rings, sliced)
1 cup nuts (pecans or others)
1 package miniature marshmallows
1 cup red grapes (peeled, seeded)
3 bananas (cup-up)
½ pint whipping cream
½ cup mayonnaise

Mix all ingredients except whipping cream and let stand in refrigerator several hours. Just before serving fold in whipped cream.

MRS. G. S. SAINE

MRS. HUBERT F. HEDSPETH

NANCY'S CONGEALED SALAD

1 package Strawberry jello
1 package cream cheese (small)
1 small can pineapple and juice
½ cup pecans

Dissolve jello in 1 cup of water and chill slightly, then add 1 small can pineapple (crushed) include juice and ½ cup nuts. Return to refrigerator until well chilled before serving.

This recipe is also delicious with sliced strawberries instead of pineapple.

MRS. STEVE HOYLE

WHITE SEEDLESS GRAPE SALAD

5 cups white seedless grapes (soften at room temperature)
1 small package, cream cheese
to cream cheese add and cream:
2 tablespoons milk or cream
1 tablespoon sugar
pinch of salt
¾ cup chopped pecans (optional)

Roll grapes in cheese mixture to coat.

Serve on lettuce.

MRS. ROBERT G. BURGIN

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MISS MABEL SEAGLE

TWELVE HOUR SALAD

1 cup Mandarin oranges (canned)
1 cup crushed pineapple
1 cup Rajah (canned) flaked moist coconut
1 cup miniature marshmallows
1 cup sour cream

Mix ingredients together and refrigerate 12 hours before serving. This is both rich and delicious.

MRS. CARL SIGMON

DUCHESS SALAD

1 package lemon jello
2 small packages cream cheese
½ cup chopped celery
1 small jar cut pimento
1 can crush pineapple
¾ cup chopped nuts
½ pint whipping cream

Dissolve jello in hot water and use the juice drained from the pineapple can to substitute for the cold water. Blend together the warm jello and the cream cheese until cheese is well dissolved. Add pineapple, pimento, chopped celery, and nuts. Blend well and add whipped cream, pour into large mold or individual molds. Chill over night, serve with lettuce.

MISS MABEL SEAGLE

BING CHERRY SALAD

1 Pkg. Cherry Gelatin (Black Cherry)
1 cup hot cherry juice
1 cup cold cherry juice or Port wine
1½ cups canned Bing Cherries
1 cup chopped pecans

Dissolve gelatin in hot cherry juice and add cold juice or wine and chill until partially set. Add cherries and nuts. Turn into a mold and chill until firm. Serve with dressing made from softened cream cheese or sour cream.

MRS. ALEX McNEILL

PEARS IN THE SNOW

1 package lemon gelatin
1 can pear halves
1 can coconut
1 package Dream Whip (or 1/2 pint whipping cream)

Dissolve gelatin in 1 cup boiling water. Drain juice from pears. Add enough cold water (if needed) to juice to make 1 cup. Add to gelatin. Place in refrigerator until gelatin starts to jell. Add prepared Dream Whip and 3/4 can coconut to gelatin. Pour into shallow pan which bottom has been covered with graham cracker crumbs. Sprinkle coconut over top of mixture. Place drained pear halves on top of mixture. Place in refrigerator to jell. Cut in squares when ready to serve. May tint pears pink by brushing lightly with red food coloring.

MRS. JIMMY DELLINGER

STRAWBERRY SALAD

2 (3 oz.) packages cream cheese
3 tablespoons mayonnaise
2 tablespoons pineapple syrup
1 (No.2) can pineapple tidbits, drained
2 small bananas, diced.
1 pint of frozezn strawberries, thawed and drained
1 cup heavy cream

Soften cream cheese and blend with mayonnaise. Beat in pineapple syrup. Mix in bananas, pineapple and strawberries. Whip cream and fold into fruit mixture. Pour into refrigerator tray and freeze until firm. Serves 8 to 10.

MRS. SAMMY HUSS

SUNSHINE SALAD

1 package lemon gelatin
1 package orange gelatin
2 cups boiling water
1 1/2 cups cold water
1 no. 2 can crushed pineapple
2 bananas
40 miniature marshmallows
1/2 cup nuts

Dissolve jello in water. Chill until partly set. Drain pineapple and save juice for the topping. Fold in the bananas, pineapple, nuts and marshmallows. Chill until firm.

TOPPING FOR SALAD

1/2 cup sugar
2 tablespoons flour
1 egg
1 C. pineapple juice
1/2 pint whipping cream
grated cheese of your choice

Combine sugar and flour in a saucepan. Add egg and juice and cook over low heat until thick. Cool. Fold this into the whipped cream and frost gelatin with it. Sprinkle with grated cheese.

MRS. RONDEL BURKE

CUCUMBER LIME MOLD

1 package lime flavored gelatin
3/4 cup hot water
2 packages (3 ounces each) cream cheese, softened
1 cup salad dressing
1 teaspoon horseradish
1/4 teaspoon salt
2 tablespoons lemon juice
3/4 cup diced cucumber
1/4 cup minced onion

Dissolve gelatin in hot water. Add cream cheese, salad dressing, horse-radish and salt. Beat with rotary beater until smooth. Blend in lemon juice. Chill until consistency of unbeaten egg white. Stir in cucumber and onion. Turn into three-cup mold or individual molds. Chill until set. Unmold on salad greens. Garnish with slices of unpeeled cucumber and thinly sliced radishes, if desired. Or chill in a ring mold and serve with chunks of chilled tuna, salmon or crab meat in the center. Serves four.

MRS. J. P. MUNDY

THREE BEAN SALAD

1 can green beans
1 can wax beans
1 can kidney beans
1 small green pepper
1 purple onion

DRESSING

¾ cup sugar
1 teaspoon salt
½ teaspoon pepper
⅓ cup Wesson Oil
2/3 cup vinegar

Drain beans. Mix chopped peppers and onion with beans.

Pour dressing over bean mixture and refrigerate overnight.

MRS. BILL KEEVER

SPARKLE GREEN SALAD

1 package lime gelatin
1 cup boiling water
1 tablespoon sugar
1 teaspoon vanilla
1 (8 oz.) package cream cheese
1 (10 oz.) bottle citrus flavor soft drink (Sundrop or Mountain Dew)
½ cup chopped pecans

Dissolve gelatin in hot water. Break up cream cheese, add to gelatin mixture with sugar and vanilla. Mix thoroughly. Be sure cream cheese is thoroughly mixed before adding soft drink.

Pour into a 9-inch square baking dish and sprinkle with chop-

MRS. HOWARD H. ROBINSON

STRAWBERRY-RHUBARB SALAD

Dissolve:
3 packages strawberry gelatin
in:
3 cups hot water
Add:
3 cups of cooled cooked rhubarb

Stir to separate the rhubarb. When the jelly begin to set, add: 1 quart sliced fresh strawberries.

Pour into individual wet molds and chill until set. Unmold on: Water cress.

Garnish with:
A fresh whole strawberry
Serve with:
Fruit Mayonnaise Topping

TOPPING

1 cup mayonnaise
½ cup pineapple juice
1 teaspoon grated orange rind

MISS NANCY CLINTON

MRS. THEO COCHRANE, SR.

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PEAR SALAD

1 No. 2 can pears (drained)
1 3 oz. package cream cheese
1 pack lime jello
½ pt. whipping cream or dream whip
Pinch salt

Heat 1 cup pear juice to boiling point (add water if not enough juice). Have cream cheese room temperature-mash-pears-whip cream and set aside.

After jello has cooled and begins to thicken, add cream cheese which has been creamed using a little milk if stiff and slowly mix with pears, stirring into jello mixture. Fold in whipped cream. Pour into container, mold in refrigerator until ready to serve. Serve on lettuce leaf.

MRS. ADDISON RHYNE

LENTEN SALAD

Disolve ahead:
2 tablespoons plain gelatin in ½ cup cold water
Combine:
1 cup pineapple juice
1 lemon (juiced)
¾ cup sugar
few drops green food coloring

Add above with gelatin and bring to boil. When partially chilled whip until frothy.

Fold into mixture:
1 large can pineapple chunks (drained) or 1 small can crushed pineapple (drained)
½ pt. cream (whipped)
½ lb. cottage cheese
¼ cup maraschino cherries (chopped) optional.
Pour into mold and congeal.

MRS. ROBERT G. BURGIN

PINEAPPLE CHEESECAKE SALAD

1 (6 oz.) package lemon gelatin
3½ cups water
4 bananas
2 cups miniature marshmallows
½ Cup sugar
3 tablespoons cornstarch
1 can (1-pound, 4½ oz.) crushed pineapple
1 cup whipping cream
1 cup shredded cheddar cheese

Dissolve gelatin in two cups of water (boiling). Stir the remaining 1½ cups cold water. Chill until slightly thickened.

Fold in peeled and slice bananas and marshmallows. Turn into 9-inch spring from pan and chill until firm.

Meanwhile, mix sugar and cornstarch and blend with undrained pineapple. Cook, stirring until mixture boils and thickens. Cool.

Fold in whipped cream and ½ cup cheese. Spread over gelatin. Sprinkle with remaining cheese. Chill several hours or overnight.

MRS. LEONARD BYRD

HAWAIIAN WHITE FRUIT SALAD

3 ripe bananas
1 can (1 pound 4½ oz. pineapple, slice or chunks, cut up)
1 large can (1 pound, 13 oz. pears, diced)
1 cup mayonnaise
2 packages (3 oz. each) cream cheese
½ pint whipping cream
2 tablespoons sugar

Soften cream cheese. Mix cream cheese and mayonnaise together. Whip cream and add to cream cheese mixture. Fold in fruit. Pour into large freezing tray, mold or small molds, and freeze overnight. Serves 12.

MRS. LEONARD BYRD

MRS. KENNETH HOUSER

PINK DELIGHT

1 package raspberry or strawberry Jello
1 cup hot water
1 small can crushed pineapple
1 carton sour cream

Mix Jello with the hot water. Add crushed pineapple and the pineapple can full of water and the sour cream. Pour into molds.

MRS. LEARY REID

STRAWBERRY JELLO SALAD

"This is my children's favorite salad," explained Glenda, "because it was first served to them by Mrs. Fred Walden at Kiddie College." It's also a very festive looking dish.

Mix well 1 package strawberry Jello and 1 cup hot water. Add 1 package frozen strawberries. Stir well, and pour into a mold. Cover the top with miniature marshmallows. Chill until firm.

MRS. O. R. MEDLIN

STRAWBERRY SALAD

Two packages of strawberry jello
One 8 ounce package of cream cheese
Two large bananas, sliced
One large package of frozen strawberry halves of fresh ones
One package chopped pecans

Melt cream cheese in hot jello, stir and cool. When the mixture begins to congeal, add bananas, strawberries and pecans. Pour in mold and serve when congealed with a topping of mayonnaise or whipped cream.

MRS. ROSA LEE COFFEY

GRAPEFRUIT ASPIC

2 envelopes plain gelatin
1 cup cold water
1 cup boiling water
3 tablespoons lemon juice
¾ cup sugar or a little bit less if you like a tart salad
Sections from 3 large grapefruit, plus the juice saved while preparing fruit.
¾ cup chopped celery
½ cup blanched almonds
1 avacado, peeled and thinly sliced

Soak gelatin in cold water, add hot water, stirring until completely dissolved. Add sugar, lemon juice and juice from the grapefruit. Chill until thickened and slightly set. Mix in grapefruit sections, celery, almonds and avocado. Serve with your favorite salad dressing. Sour cream might be nice or cream cheese softened with grapefruit juice.

MRS. HARVEY JONAS

MRS. HARVEY JONAS

FROZEN FRUIT SALAD

1 carton sour cream
¾ cup sugar
Pinch salt
1 small can crushed pineapple
2 bananas, sliced
¼ cup chopped cherries
¼ cup chopped nuts
2 tablespoons lemon juice

Mix all ingredients together and freeze.

MRS. TED BARNETT

CIDER MOLD SALAD

1 package orange gelatin
1 cup boiling hot apple cider
1 cup cold apple cider
1 large apple, cut in cubes (peeled or unpeeled)
½ cup chopped walnuts
1 cubed banana

Dissolve gelatin and hot cider, add the cold cider, add apples, nuts and banana. Pour into mold, chill till firm. Serve on lettuce with a spoonful of softened cream cheese as dressing.

MRS. HOWARD H. ROBINSON

MRS. RONNIE ANTHONY

GREEN SALAD

Dissolve in bowl: 12 marshmallows
1 - 3 oz. package lime jello
1½ cups boiling water
Juice of small can crushed pineapple

While this is cooling mix together:

1 package cream cheese
Can crushed pineapple
1 cup chopped nuts
3 tablespoons mayonnaise

Combine well and place in refrigerator until thickened. Fold in ½ pint whipped cream. This recipe will serve approximately 8-10 people.

MRS. CARROLL HEAVNER

CONGEALED CHERRY SALAD

1 large package cherry Jello
1 cup Marchino Cherries
1 small can crushed pineapple
1 cup pecans
1 cup cottage cheese

Dissolve Jello in two cups hot water. Add 1 cup cold water. Drain cherries and add pineapple, nuts and cottage cheese. Pour in mold until congealed.

MRS. JIM WARREN

COTTAGE CHEESE SALAD

1 package lime-flavored gelatin
1 package lemon-flavored gelatin
2 cups boiling water
½ cup chopped celery
¼ cup chopped green pepper
1 12-ounce package cottage cheese
1 small can crushed pineapple, drained
½ cup mayonnaise or salad dressing
1 teaspoon minced onion

Dissolve gelatin in boiling water. Chill until slightly thick. Fold in all ingredients and chill until firm.

MRS. BROWN MATTHEWS

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STRAWBERRY CONGEALED SALAD

2 packages strawberry jello
2 cups boiling water
1 large can crushed pineapple
2 mashed bananas
2 packages frozen strawberries
1 carton sour cream

Dissolve jello in boiling water. Allow strawberries to thaw completely. Mash bananas, mixing all fruits together. Pour fruit mixture into jello mixture. The juice of pineapple and strawberries is sufficient to replace the usual two cups of cold water added to jello. Pour ½ of the salad into any type of container you use for congealed salads. When this has congealed, spread 1 carton sour cream over this, and then add remaining salad, return to refrigerator for congealing.

MISS NANCY CLINTON

GINGER AND ORANGE

2 cans Mandarin oranges
½ of small package crystalized ginger
2 packages orange jello
1 cup ginger ale

Dissolve orange jello in heated orange juice. Put oranges and ginger (cut into small pieces) in molds and pour jello over it.

MRS. ALMA DELLINGER

BACON-BEAN SALAD

"This make a pretty and very good salad to take to family reunions or church suppers," said Charlesanna.

⅔ cup cider vinegar
¾ cup sugar
1 teaspoon salt
1 can (1 lb.) cut green beans
1 can (1 lb.) cut wax beans
1 can (1 lb.) kidney beans, thoroughly rinsed and drained
1 can (1 lb.) lima beans
1 medium-sized onion, quartered and finely sliced
1 medium-sized green pepper, chopped
½ teaspoon freshly ground black pepper
⅓ cup salad oil

1 pound bacon, cut into 1-inch squares

Blend vinegar, sugar and salt in a small sauce pan. Heat until the sugar is dissolved, and set aside.

Drain all beans and toss with onion, green pepper, vinegar mixture and the black pepper. Pour oil over all and toss to coat evenly. Store in a large covered container in the refrigerator.

When ready to serve, fry bacon until crisp and drain on absorbent paper. Toss the bacon with bean mixture, and serve on crisp lettuce. Serves 12.

MRS. C. E. LEATHERMAN

MRS. BOB HUITT

CRANBERRY-CHERRY MIST

1 package black cherry gelatin
¾ cup very hot water
1 can (1 pound) whole cranberry sauce
¼ cup ginger ale

Dissolve gelatin in hot water. Stir in cranberry sauce and gingerale. Chill until firm. Garnish with sour cream for a perfect accompaniment to your Thanksgiving turkey.

MRS. RAYMOND UNDERWOOD

CRANBERRY SALAD

2 packages cherry flavored gelatin
1 cup hot water (dissolve gelatin)
Add I can whole cranberry sauce
1 cup nuts
1 chopped apple
Grated rind of 1 orange
Juice of 2 oranges
1 cup chopped celery
Chill and serve

MRS. BOB HUITT

LARRY'S TOSSED SALAD

For this salad, you will need the following ingredients:

One head of firm lettuce or your favorite salad greens
One green pepper
Two or three tomatoes—depending on the size
Onion slices
Radishes, sliced
Carrotts, sliced
One or two cucumbers, (unpeeled and sliced)
Two or three ribs of celery
One avacado

Have ingredients cut in rather large pieces, toss and serve with the following dressing.

FRENCH, ROQUEFORT DRESSING

In a small wooden bowl sprinkle one tablespoon of salt and mash one large bud of garlic with a pestle until a paste is formed. Add crumbled roquefort cheese, according to your taste, one-half teaspoon paprika, six tablespoons of salad oil, two tablespoons of vinegar, salad supreme seasoning, to your taste, the juice of one lemon and onefourth teaspoon of coarse grund pepper. This amount should be just right for about six salads.

LARRY DELLINGER

GREEN BEAN SALAD

1 large can French style green beans
1 large can green peas
4 stalks celery
1 large sweet onion
1 can chopped pimientoes
¼ cup sugar
1 tsp. salt
1 tsp. pepper
½ cup vinegar
¾ cup of your favorite oil

Drain French style green beans, peas and pimiento. Chop up celery stalks and place required ingredients in large mixing bowl. Slice sweet onion and separate into rings. Add to ingredients and mix well. Allow to chill in refrigerator a period of no less than one hour prior to serving. Will serve 6.

BOB LANCASTER

SCANDINAVIAN SALAD

1 large can green beans
1 large can small green peas
1 can (7 ox.) pimento, chopped
1 bunch green onions or 2 large onions, chopped
1 bunch celery, chopped

Combine the above ingredients and mix well. Then mix together the following:

½ cup oil
1 cup vinegar
1¼ cups sugar
½ teaspoon paprika
2 tablespoons water

Mix thoroughly and pour over vegetables. Place in a large jar, cap and refrigerate. This will keep for several days.

MRS. DAVE ABERNETHY

FROSTED SALAD

"This takes a while to fix," explained Charlesanna, "but it appeals to men."

2 packages lemon jello
2 cups boiling water
2 cups sparkling water or ginger ale
1 cup miniature marshmallows
2 large bananas, sliced
2 cups pineapple tidbits, drained

Dissolve jello in boiling water. Stir in sparkling water, and chill until partly set. Drain pineapple and save juice for topping. Fold in the bananas, pineapple and marshmallows and chill until firm, preferably overnight.

TOPPING

½ cup sugar
1 cup pineapple juice
2 tablespoons butter
¼ cup shredded American cheese
2 tablespoons flour
1 egg
1 cup whipping cream or Dream Whip, whipped
3 tablespoons grated Parmesan cheese

Combine flour and sugar in a saucepan. Add egg, and juice and cook over low heat until thick. Add butter, and cool. Fold this into the whipped cream and frost the gelatin with it. Sprinkle the cheese over the top.

MRS. C. E. LEATHERMAN

PINEAPPLE—JELLO NUT SALAD

1 pkg. lime jello
12 Marshmallows (cut up)
1 c. nuts
3 tbsp mayonnaise
1 c. cream (whipped)
1 pkg. cream cheese
1 c. crushed Pineapple
½ c. Pineapple juice.

Dissolve jello and marshmallows in bowl with 1½ c. boiling water. Stir until dissolved and add Pineapple juice. Cool. Take small amount of jello mixture and mix with cream cheese until it is smooth. Add to jello mixture with Pineapple, nuts, mayonnaise, let this begin to thicken, then add cream, mixing well. Put in dish or pan to mold, then cut into squares.

MRS. F. NEAL HARMON

COKE SALAD

1 package lemon Jello
1 R.C. Cola
1 small can crushed pineapple
½ cup chopped pecans.

Bring R.C. Cola to rapid boil, mix with 1 package Jello, cool. Add 1 small can crushed pineapple, ½ cup chopped nuts. Pour into salad mold or shallow pan. Place in Refrigerator for a couple of hours. Serve on lettuce leaf.

MRS. GWEN ANTHONY

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FROZEN FRUIT SALAD

1 can Fruit Cocktail
1 can crushed pineapple
2 cups small marshmallows
1 lemon (juice and rind)
1 small Ginger Ale

Let the above stand. Combine the following, then mix together

2 cups whipped cream or Cool Whip
1 package cream cheese (Large)
¾ cup of mayonnaise

Mary uses paper cup cake liners, arranges in muffin tins and freezes until she is ready to serve.

MRS. HARRY DAVIS

FRESH FRUIT CUP

12 oranges
4 grapefruit
1 can crushed or sliced pineapple
1 large banana (chipped NOT SLICED)

Peel fruit close so there will be no white skin on oranges. Slice and chip in all directions. Squeeze center of fruit for juice. Cut pineapple in small pieces (do not chunk pineapple as pieces are too large). Mix together and let stand overnight in refrigerator. Chill sherbert dishes in refrigerator. These may be filled ahead and returned to refrigerator until serving time.

MRS. CARL SIGMON

RIBBON SALAD

2 3-ounce packages lime gelatin
5 cups hot water
4 cups cold water
1 3-ounce package lemon gelatin
1/2 cup miniature marshmallows, cut into pieces
1 cup pineapple juice
1 8-ounce package cream cheese
1 can (1 pound 4 ounce size) crushed pineapple
1 cup heavy cream
1 cup mayonnaise
2 3-ounce packages cherry gelatin

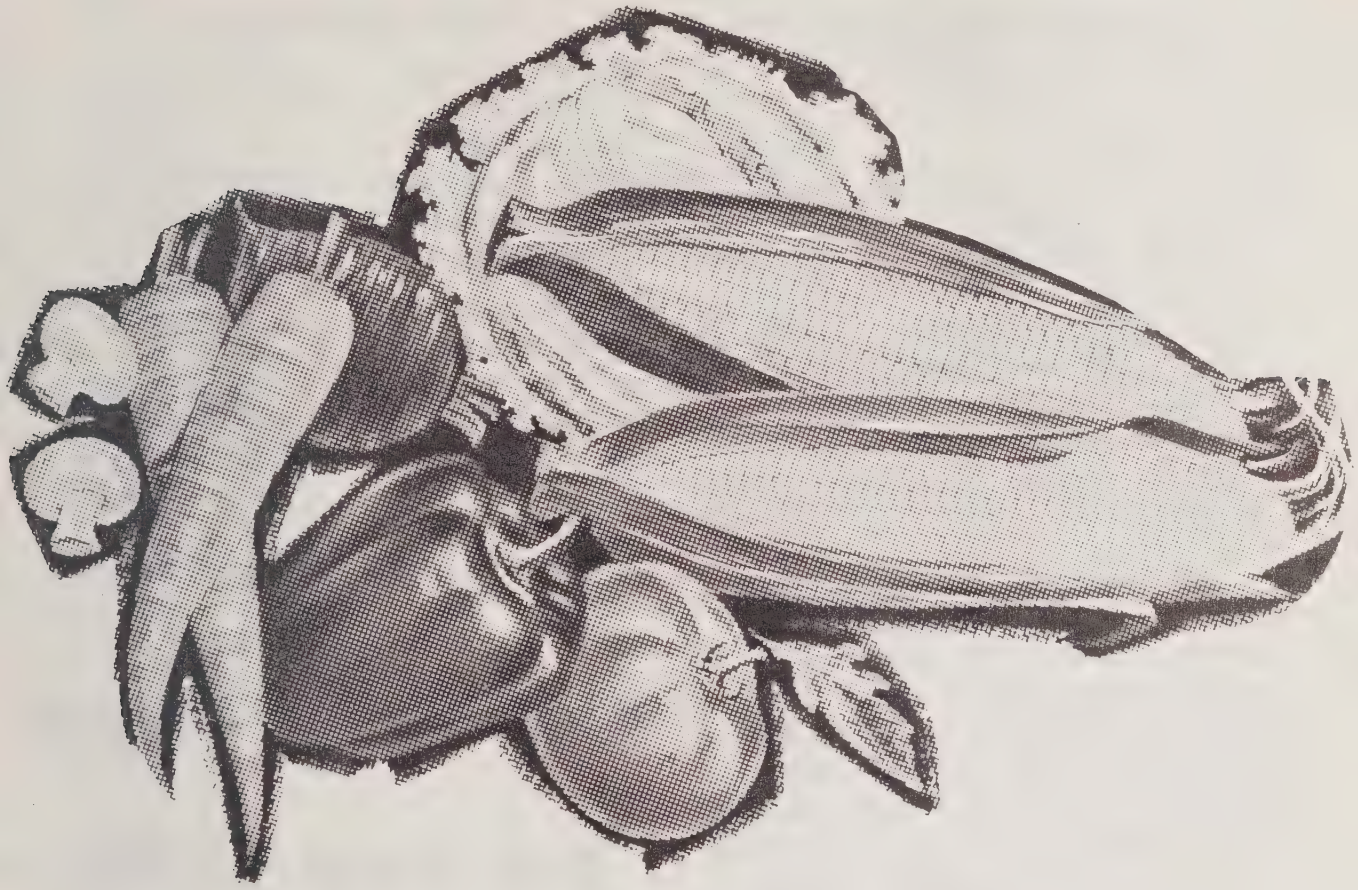
Dissolve lime gelatin in 2 cups hot water, add two cups cold water. Pour into 14x10x2 inch pan. Chill until set.

Dissolve lemon gelatin in one cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened. Pour over lime layer in pan. Chill until set.

Dissolve cherry gelatin in two cups hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer in pan. Chill until set. Makes 24 squares.

MRS. J. P. MUNDY

VEGETABLES



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BARBECUED BEANS

1 pkg. Great Northern beans
1½ lb. salt pork
2 tbsp. oil
1 large onion chopped
1 clove garlic
1½ tsp. chili powder
1 can tomato soup
1½ cup juice of beans
2 tsp. Worcestershire sauce
2 tsp. mustard
1¼ cup brown sugar
¼ cup vinegar
1 tsp. salt.

Cook beans with pork until half done. Heat thoroughly the barbecue sauce. Fill large casserole with alternating layers of beans and sauce. Cover with salt pork. Bake at 350° for 45 min. covered. Bake uncovered for 15-30 min.

MRS. EDWIN ELLIS

SWEET POTATO CASSEROLE

"When I fix the barbecued pork chops, I also like to have this ready to put into the oven timed to be ready with the chops," explained Marguerite. "It makes such an easy meal." It's a good one, too.

1 large can sweet potatoes or 2¾ cups cooked, mashed sweet potatoes
2 eggs
¼ cup brown sugar
¼ cup white sugar
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
1 teaspoon vanilla
1 small can crushed pineapple

Mix all ingredients together and pour into a casserole dish. Bake at 350 degrees for 30 to 35 minutes.

MRS. LEARY REID

COLE SLAW

1 large cabbage
2 med. onions
1 green pepper
1 tsp. each salt, turmeric and mustard seed (I use dry mustard when out of seed)
1 1/2 cups sugar
1 cup vinegar

Shred vegetables, heat sugar, vinegar and spices and mix well. Pour into jars and refrigerate.

MRS. GEORGE ROBINSON

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6 WEEKS COLD SLAW

4 lbs. cabbage
2 green peppers
1 can red peppers (small)
4 onions
1 tablespoons mustard seed
2 tablespoons salt
2 cups vinegar
2 cups sugar
2 cups water

Mix all together and pack in jars. Do not heat. Store in refrigerator.

MRS. EDWIN ELLIS

TOMATO-GREEN BEAN CASSEROLE

1 lb. fresh green beans, cut
2 tbsp. shortening
1/2 c. chopped onions
2 tbsp. flour
1/4 tsp. salt
1/8 tsp. pepper
1 c. milk
2 c. grated sharp cheese
2 ripe tomato, sliced

Cool beans in boiling salted water until tender; drain; keep hot.

Melt shortening in saucepan; add onions, saute until golden. Stir in flour, salt and pepper to make a smooth paste. Add milk gradually and cook, stirring until thickened. Add cheese, stir until melted.

Place hot green beans in a greased 1 1/2-qt. casserole. Pour on 3/4 of cheese sauce. Cover beans with tomato slices. Sprinkle lightly with salt. Top with rest of cheese sauce.

Place under broiler for 5 minutes until tomatoes are tender and cheese sauce bubbling and golden brown. Makes 4 to 6 servings.

MRS. ROBERT HOWARD

BROCCOLI WITH TANGY SAUCE

A quick, easy and different way to fix this favorite vegetable.

Put into a saucepan ½ cup water and ½ teaspoon salt. Bring to a boil and add 1 package frozen broccoli. Simmer until tender and drain.

Blend together 2 tablespoons mayonnaise, 1 tablespoon prepared mustard and 1 tablespoon lemon juice. Serve over the broccoli.

MRS. C. E. LEATHERMAN

CHILI BEANS

Take one pound hamburger and saute with one medium onion in about tablespoon of meat grease. Add 1 teaspoon chili powder, one teaspoon salt. Add 2 cans red Kidney beans and 2 cans water. Let simmer for at least 30 minutes, the longer the better. Add more seasoning if desired.

MRS. BILL HINES

ORIENTAL PEAS

Cook one package frozen green peas and ¾ cup sliced celery in water with ¼ teaspoon salt for about five minutes. Make a sauce of 1 chicken boullion cube, ½ half cup water, 1 tablespoon cornstarch, 1 can water chestnuts, sliced, and 1 teaspoon soy sauce. Pour over vegetables and serve. Makes about four servings.

MRS. HARVEY JONAS

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STUFFED CABBAGE

Steam a big white head of cabbage until the leaves come off easily. To one pound of ground beef add a little onion, catsup and a small amount of bullion paste (Wilson's Certified Beef flavor B-V soup and gravy base) and mix together. Take a leaf of the cabbage and fill it with meat mixture, then another leaf, same process reconstructing the head of cabbage. After wrapping this in foil, bake 1½ hours. One pound of ground beef will serve six people.

MRS. TREVOR STEVENSON

MRS. WALTER LINEBERGER

SWEET POTATO BAKE

3 pounds sweet potatoes
1 cup brown sugar, packed
1½ tablespoons corn starch
¼ teaspoon salt
⅛ teaspoon cinnamon
1 cup apricot nectar
2 teaspoons grated orange peel
½ cup hot water
2 tablespoons butter
½ cup chopped pecans

Peel potatoes, cook in salted water until tender but not mushy. Drain and cool. Combine sugar, corn starch, salt and cinnamon in medium sauce pan. Stir in apricot nectar, hot water and orange peel. Cut potatoes in halves and place in casserole. Pour sauce over potatoes so that all are glazed. Bake in covered dish for 25 minutes at 350 degrees. Makes six to eight servings.

MRS. HARVEY JONAS

BAKED RICE

1 cup uncooked rice
1 teaspoon salt
1 can beef consume
1 can water, the consume can
1 onion minced
1 stick margarine

Melt butter in pan and cook onion slightly. Add to other ingredients in baking dish and cook for 1 hour. Serves four or more.

MRS. ANNIE KING BROWN

FRAN'S COLE SLAW

3 pounds shredded cabbage
2 stalks celery
2 large onions
2 green peppers
2 carrots
1 cup sugar

Mix all these ingredients together and let stand while preparing the remainder of the recipe.

1 package unflavored gelatin
1 cup cold water

Dissolve the cherry gelatin in boiling water. Add sugar and salt. Stir to dissolve. Soften unflavored gelatin in cold water. Combine the two mixtures, stirring until completely dissolved. Chill until slightly thickened.

Grind:
2 whole oranges, unpeeled
5 stalks celery
1 pound raw cranberries

Add to the above mixture:
1 small can crushed pineapple
2 apples, chopped
1 cup chopped nuts
Grated rind and juice of 1 lemon

After gelatin has slightly thickened, combine all ingredients. Congeal. Yield: 12 servings.

MRS. TED BARNETT

MRS. LEARY REID

SWEET POTATO CASSEROLE

1 can (1 pound, 7 ounce) sweet potatoes, drained
1 can (8½ ounce) crushed pineapple, drained
2 tablespoons brown sugar
¼ teaspoon seasoned salt
1 tablespoonbutter or margarine

Mash sweet potatoes. Add pineapple, 1½ tablespoons brown sugar, salt and nutmeg.

Mix well and spoon into greased one-quart casserole. Sprinkle with remaining sugar; dot with butter.

Bake at 350 degrees for 30 minutes.

MRS. RAYMOND UNDERWOOD

MRS. M. L. CANADAY

S. A. (Tuck) Lockman, Owner

LOCKMAN MOTOR COMPANY

Route 3, State Highway 27 East

Dealer Lics. No. 59235 Lincolnton, N. C.

POTATO PUFF

1 qt. whipped potatoes or 1 (3 oz.) package instant potatoes
¼ c. chopped pimento
¼ c. chopped green onion
1 clove garlic minced
2 teaspoons salt
2 c. (16 oz.) cottage cheese
1 c. Dairy sour cream
3 eggs separated
2 tablespoon butter

Prepare potatoes according to directions on package. Mix potatoes, pimento, onion, garlic, salt, cottage cheese, sour cream and well beaten eggs whites. Put mixture into greased 2 quart casserole and dot with butter. Bake 1 hour in 350 oven.

MRS. JAMES KISER

ORANGE GLAZED CARROTS

12 carrots quarted lengthwise
1 tablespoon butter
1 tablespoon brown sugar
Sugar substitute equal to 1 tablespoon sugar
¼ cup orange juice
3 whole cloves
¼ teaspoon salt
2 tablespoons minced parsley

Cook carrots until tender but still firm. Drain thoroughly. In preheated skillet melt butter and blend in brown sugar, sugar substitute, orange juice, cloves and salt. Discard cloves after a few minutes. Add carrots and toss lightly over low heat until coated. Sprinkle with parsley. Serves four. 62 calories each serving.

MRS. RUBY KEEVER

SQUASH CASSEROLE

2 lb. yellow squash
4 carrots
2 large onions
1 can cream of chicken soup
1 small carton sour cream
1 small jar cut pimento
½ package Pepperidge Farm dressing

Slice squash and onions, cook in salted water until tender. (Cook carrots separately). Drain vegetables and cool. Mix soup and sour cream with pimento and mix with vegetables and pour into casserole, cover with crumb dressing. Bake 325 degrees until bubbly and hot (30 to 40 minutes).

MISS MABEL SEAGLE

MACARONI CASSEROLE

1 lb. hamburger
1 box macaroni
1 chopped green pepper
1 small jar pimento (chopped)
1 onion (chopped)
2 tablespoons mayonnaise
1 can mushroom soup
¾ cup milk
Salt, pepper to taste

Brown meat and pour off excess grease. Cook macaroni, being careful not to over cook and drain. To this add the chopped green pepper, chopped pimento, chopped onion, 2 tablespoons mayonnaise, mushroom soup, milk and salt and pepper to taste. Stir well and bake at 350 degrees until done, approximately 1 hour.

MRS. STEVE HOYLE

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DELUXE STEWED OKRA

1/2 pound ground beef
1 onion
1 package frozen okra (or fresh okra)
1 can tomatoes
1/2 cup water
1 teaspoon salt
pepper

Saute chopped onion in small amount of margarine. Add ground beef. Cook until red color disappeares from meat. Add okra, tomatoes, water, salt, and pepper. Cover and cook on low heat 30 to 35 minutes.

MRS. JIMMY DELLINGER

BEANY CORN BAKE

1 (10 oz.) package golden whole kernel corn frozen in butter sauce
1 (9 oz.) package diagonal cut green beans frozen butter sauce
2 slices bacon, cut in 1/2 in. pieces
1/2 cup sliced celery
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon chili powder
1/2 cup light cream
1 (3 oz.) can french fried onions

Slip pouches of corn and beans into boiling water. Bring water to a second boil, continue cooking 12 minutes. Do not cover pan.

Saute bacon and celery in skillet until celery is tender. Drain off fat, add flour, salt and chili powder. Stir in cream, add corn, beans, and half of onions. Turn into a 1 1/2 quart casserole and bake 20 minutes. Top with remaining onions, bake until onions are brown. Serves 6-8

MRS. FRED WALDEN

RED CABBAGE TOSS

1 head red cabbage shredded
No calorie sweetener equal 2 tablespoons sugar
3 tablespoons low calorie mayonnaise
½ teaspoon salt
⅛ teaspoon pepper
3 tablespoon vinegar
Green onions and cucumbers for garnish

Place cabbage in large bowl sprinkle with no calorie sweetener Toss lightly, chill 30 minutes. Drain. Blend mayonnaise, salt, pepper and vinegar in cup; pour over cabbage, toss until evenly coated. Garnish with green onion and cucumber slices. One cup mixture contains 57 calories.

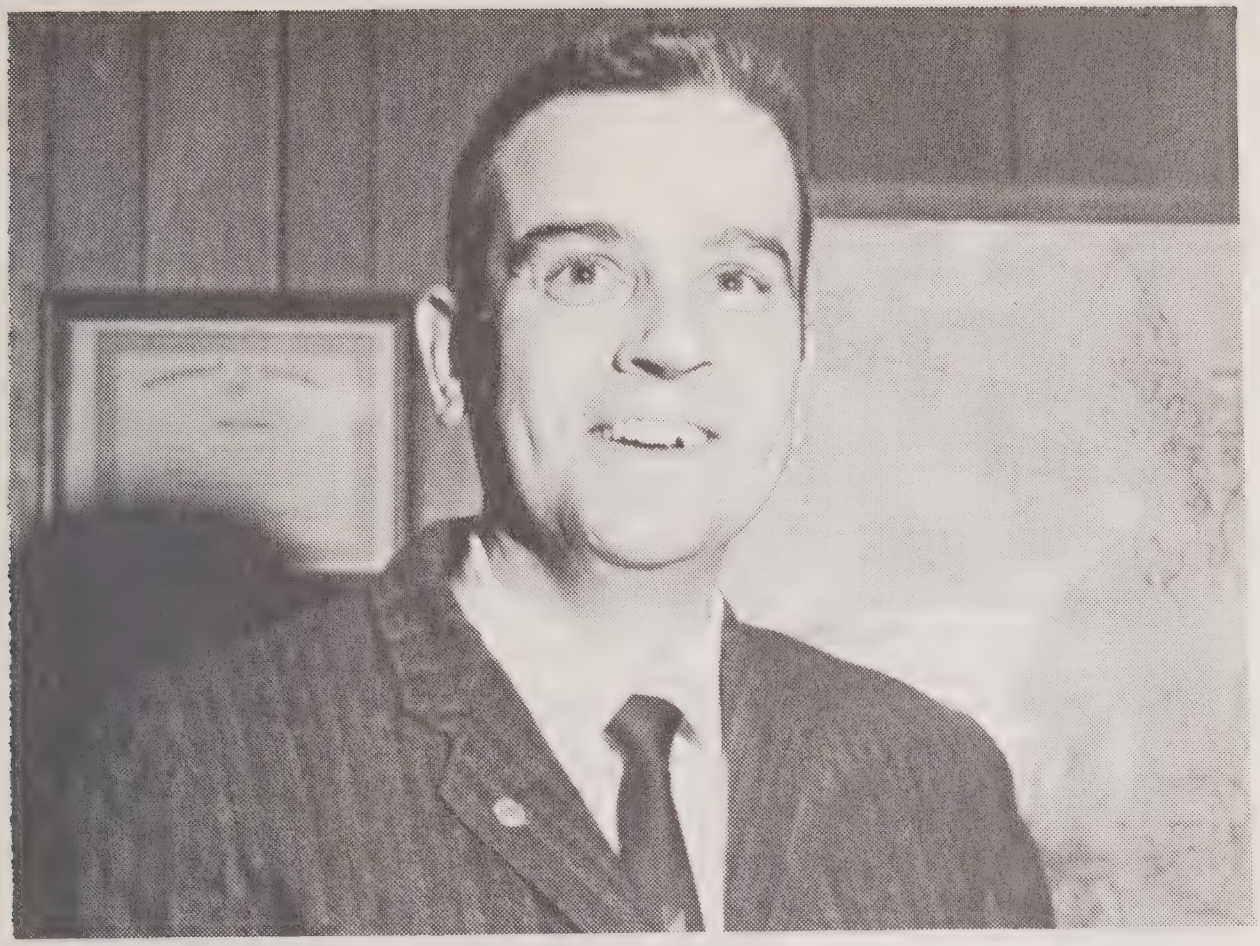
MRS. RUBY KEEVER

CREAMY CORN

1 pint frozen corn
3-ounce package cream cheese, softened
¼ cup milk
1 tablespoon butter
½ teaspoon onion salt

Cook corn until tender. Drain well. Combine other ingredients and add to corn. Stir over low heat until heated through and cheese melts. Garnish with sprinkle of paprika.

MISS DOROTHY LONG



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ASPARAGUS-PEAS CASSEROLE

1 can (303) Asparagus
1 can (303) sugar peas
1 can mushroom soup

1 box cheese tid bit crackers

Drain the liquid off of both the cans of asparagus and can of peas. Mix this liquid with the can of mushroom soup.

In a 1 1/2 quart casserole lay a layer of asparagus, a layer of finely crushed cheese tid-bits, a layer of peas, a layer of crushed cheese tid-bits, continue this alternate layers of peas, asparagus and crackers until the peas and asparagus are all used. Then pour the mushroom soup and liquids from the peas and asparagus which has been mixed well, over the casserole. Bake about 30 min. at 350 degrees. Will serve 6-8.

MRS. FRED WALDEN

SQUASH CASSEROLE

2 cups squash (cooked)
1 cup onion (cooked)
¾ stick butter
2 eggs well beaten
1 teaspoon salt
¼ teaspoon pepper
1 cup medium sharp cheese (grated)
1 cup canned milk
2 cups cracker crumbs

Bake in 375 degree oven approximately 40 minutes.

MRS. CARROLL HEAVNER

MACARONI AND CHEESE

1 7-oz. package elbow macaroni
12-oz. package mild cheddar cheese (or ½ lb. sharp cheese)
2½ cups milk
1/3 stick or 3 tablespoons margarine
2 teaspoons flour
½ teaspoons pepper
½ teaspoon salt
½ cup bread crumbs

Bring to a boil 10 cups water and 2 teaspoons salt in a large pot. Add the macaroni and cook uncovered for 15 minutes. Drain, return to pot and add 2 cups milk. Mix the flour and salt with ½ cup milk and add with the margarine to the macaroni. (Baw-Baw says that if you mix the salt with the flour before you add it to the milk, it won't lump.) Boil the mixture, stirring constantly, for 2 minutes. Remove from stove, and stir in the cheese which has been cut into large pieces, reserving a few thin slices of cheese for the topping. Let the macaroni set for about five minutes, or until the cheese has melted, add the pepper and stir well.

Pour the mixture into a 9 x 12 casserole, topping it with the cheese slices and bread crumbs.

Bake the casserole at 350 degrees for 20 minutes. If the bread crumbs don't brown enough, put the casserole under the broiler for a minute or two. Don't cook the dish too long or at too high a temperature since this will cause the milk to separate.

Mrs. Owen says this will make two small casseroles and will freeze quite well.

MRS. A. J. OWEN

MRS. C. E. LEATHERMAN

CORN WIGGLE

Cook until tender ½ cup minced green pepper and 2 tablespoons minced onion in 3 tablespoons butter. Add to this ½ pound chipped beef and stir until the beef curls.

Add 6 tablespoons flour and 3 cups sweet milk, blending well. Then add ¼ teaspoon black pepper and 2 cups cooked corn, either yellow or white.

Put this into a casserole and sprinkle with bread crumbs. Bake in a moderate oven until the crumbs brown.

MRS. WALTER LINEBERGER

HOT CABBAGE SLAW

1 small head of cabbage
½ teaspoon vinegar
2 tablespoons mayonnaise
1 tablespoon sugar
Salt to taste

Cut cabbage, cover with water and add salt and sugar and cook until tender. Combine mayonnaise and vinegar and mix. Pour over cooked cabbage and let simmer 15 to 20 minutes.

MRS. BETTY McCORKLE

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LINCOLNTON, N. C.

MARINATED TOMATOES

Peel and slice 4 large tomatoes. Arrange in shallow dish. Combine:

¼ cup salad oil
1 T. lemon juice
⅓ t. minced garlic
½ t. salt
½ t. oregano leaves

Mix well. Pour over tomatoes. Chill covered for 1 hour.

MRS. CALVIN HARKEY

SWEET POTATO PUDDING

Combine the following ingredients in a casserole dish and bake at 300 degrees for 3 hours.

5 cups grated sweet potatoes
5 eggs
2 cups sugar
½ teaspoon ground allspice
½ teaspoon ground nutmeg
1 teaspoon vanilla
2 sticks margarine
1 small can evaporated milk
1 cup water

MRS. O. R. MEDLIN

MRS. CARROLL ROBINSON

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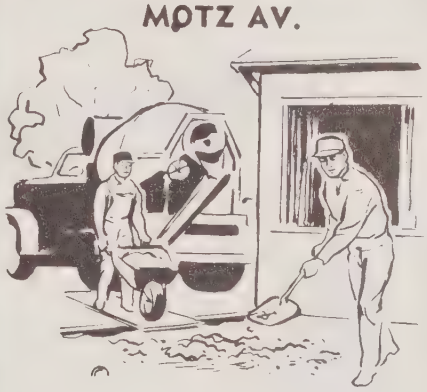

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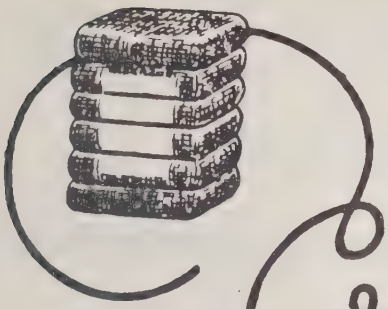

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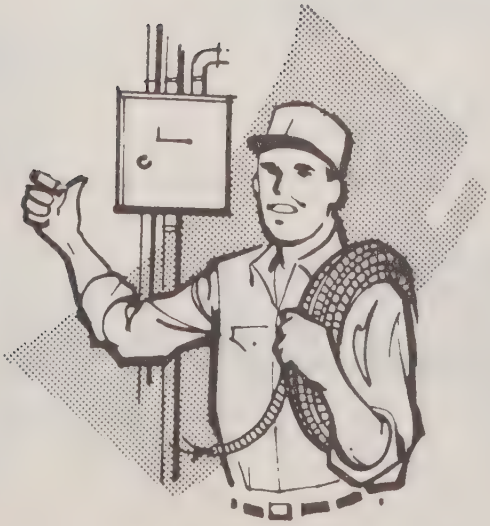

How much to buy for 25

Beef, veal, or pork roasts. 10 pounds
Ham (to bake) . . . . . 10 pounds
Ground beef (for burgers) . 6 pounds
Poultry (to roast) . . . . . 15 pounds

• • •

Baked beans . . . . . 6 1-pound cans
Cabbage (to shred) . . . . . 4 pounds
Carrots . . . . . 6 pounds
Corn, canned . . . . . 6 1-pound cans
Corn, frozen . . 6 10-ounce packages
Green beans, canned
. . . . . 6 1-pound cans
Green beans, fresh . . . . . 5-6 pounds
Green beans, frozen
. . . . . 6 10-ounce packages
Peas, canned . . . . . 6 1-pound cans
Peas, frozen . . 6 10-ounce packages
Potatoes . . . . . $6\frac{1}{2}$-$7\frac{1}{2}$ pounds
Tomato juice . . . . . 2 46-ounce cans

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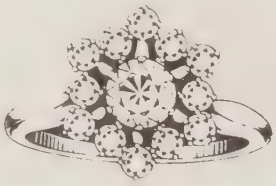

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